

THE NATIONAL *Provisioner*

JUNE 28, 1958

Leading Publication in the Meat Packing and Allied Industries Since 1891




## CONSISTENT UNIFORMITY

**The size you order is the size you get!**

**Another casing first from VISKING with these exclusive advantages for you**

1. New VISKING precision cellulose casings for large sausage give you the greatest uniformity of diameter ever built into any casing.

2. You get uniform slicing from end to end.
3. You get uniform chunking.
4. You get extremely low breakage.
5. You get a high resistance to stretch—resulting in far better printability than you've ever had before.
6. You get the smoothest surfaces you've ever had.
7. You get a range of precision sizes for every need.

**VISKING COMPANY** DIVISION OF  **CORPORATION**

Chicago 38, Illinois. In Canada: VISKING COMPANY DIVISION OF UNION CARBIDE CANADA LIMITED, Lindsay, Ontario  
VISKING and UNION CARBIDE are registered trademarks of UNION CARBIDE CORPORATION

**IT'S SENSATIONAL**

...this **NEW** Buffalo  
**"DIRECT CUTTING"  
CONVERTER**

It obsoletes all previous  
Meat Processing Methods

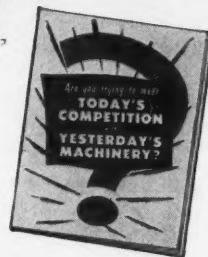


Revolutionary Model  
86-X Converter.  
Capacity 750 to  
800 pounds.

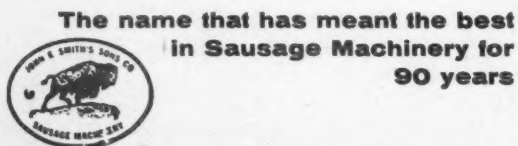
The Secret is in the exclusive new  
Buffalo knife design which operates  
at tremendously increased speed.

- It eliminates grinding ... reduces cutting time up to 50%
- It lowers operating and labor costs substantially
- It produces a finer textured product of higher yield

This revolutionary Converter is like a jet plane. Older types of machines just can't stay with it. A Converter will put you miles ahead of competition. Better get one before your competition does (some already have)! Write or call us direct or see your Buffalo representative right away about a "Direct-Cutting" Converter.



**Send for  
Catalog**

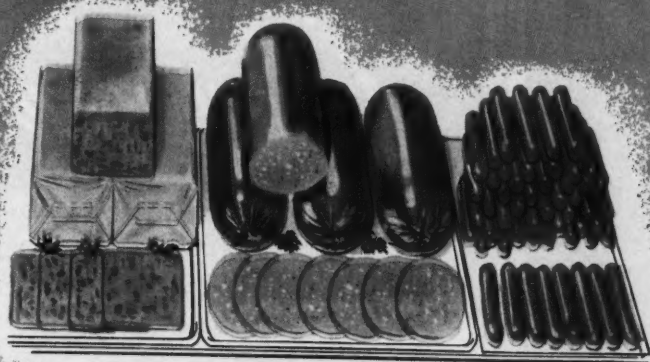


The name that has meant the best  
in Sausage Machinery for  
90 years

# Buffalo

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N.Y.

Sales and Service Offices in Principal Cities



**Only  
Bull Meat  
Brand Binder**  
absorbs and holds up to  
**6 times its own weight**  
in meat juices and moisture

*Ask for a free usable sample of Bull Meat Brand  
—the best buy in Binder for more than 50 years.*



**B. HELLER & COMPANY**

CALUMET AVE. AT 40th STREET • CHICAGO 15, ILLINOIS





THE  
PROVED TIME TESTED  
EFFERVESCENT ISOASCORBATE  
TABLET

# TAKAMINE TAKATABS

(TRADEMARK)

THE EFFICIENT WAY TO USE  
**SODIUM ISOASCORBATE**  
IN MEAT PROCESSING!

**ACCURATE**—premeasured, uniform addition of isoascorbate.  
**CONVENIENT**—easy to handle, no paper to tear or dispose of, no handling of drums.

**ECONOMICAL**—eliminates waste, errors, spillage and use of excess amounts—as proved by actual in-plant studies.

**FAST**—dissolves quickly, eliminates mixing and need for stock solutions.

**TIME SAVING**—eliminates weighing and handling.

**VERSATILE**—can be used in comminuted products and curing pickle.

**QUICK DELIVERY**—from the Takamine warehouse nearest you.

It will TASTE better  
LOOK better  
SELL better  
with TAKAMINE products

Write our Technical  
Service Department  
for Bulletin TL-400

**TAKAMINE**

**LABORATORY**

DIVISION OF MILES LABORATORIES, INC.  
CLIFTON, NEW JERSEY

# THE NATIONAL Provisioner

VOLUME 138

JUNE 28, 1958

NUMBER 26

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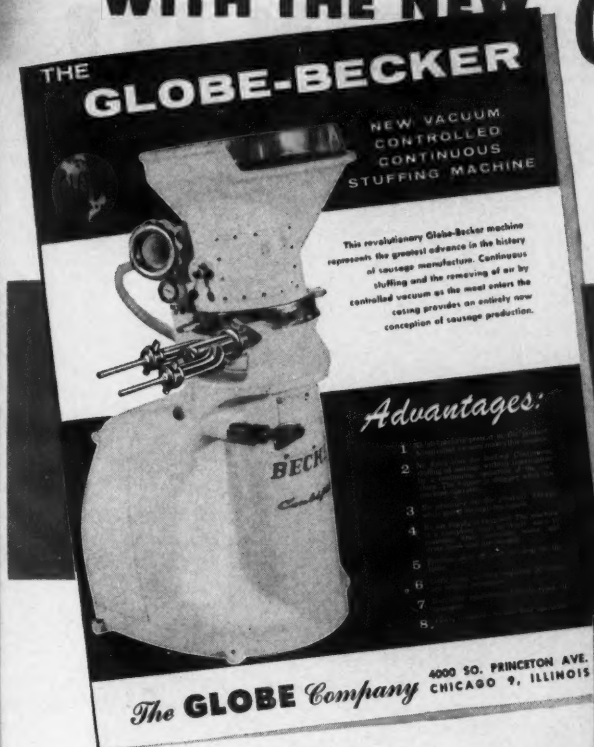
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# CONTINUOUS STUFFING WITH THE NEW GLOBE-BECKER

## VACUUM CONTROLLED STUFFING MACHINE



*Send for this  
Free Catalog  
Today!*

### WITH THESE ADVANTAGES:

- ★ Fast, Continuous Operation
- ★ Air-free Product with Controlled Vacuum
- ★ Product Improvement
- ★ Ease of Cleaning
- ★ Economy of Operation and Maintenance
- ★ Complete Safety
- ★ Easy Installation

This revolutionary Globe-Becker machine represents the greatest advance in the history of sausage manufacture. Continuous stuffing and the removing of air by controlled vacuum as the meat enters the casing provides an entirely new conception of sausage production.



Globe equipment is now available through "NATIONWIDE" leasing program

## THE GLOBE COMPANY

4000 S. PRINCETON AVE., CHICAGO 9, ILLINOIS

# IF YOU CAN BUY A BETTER REFRIGERATED TRUCK BODY THEN BUY IT!

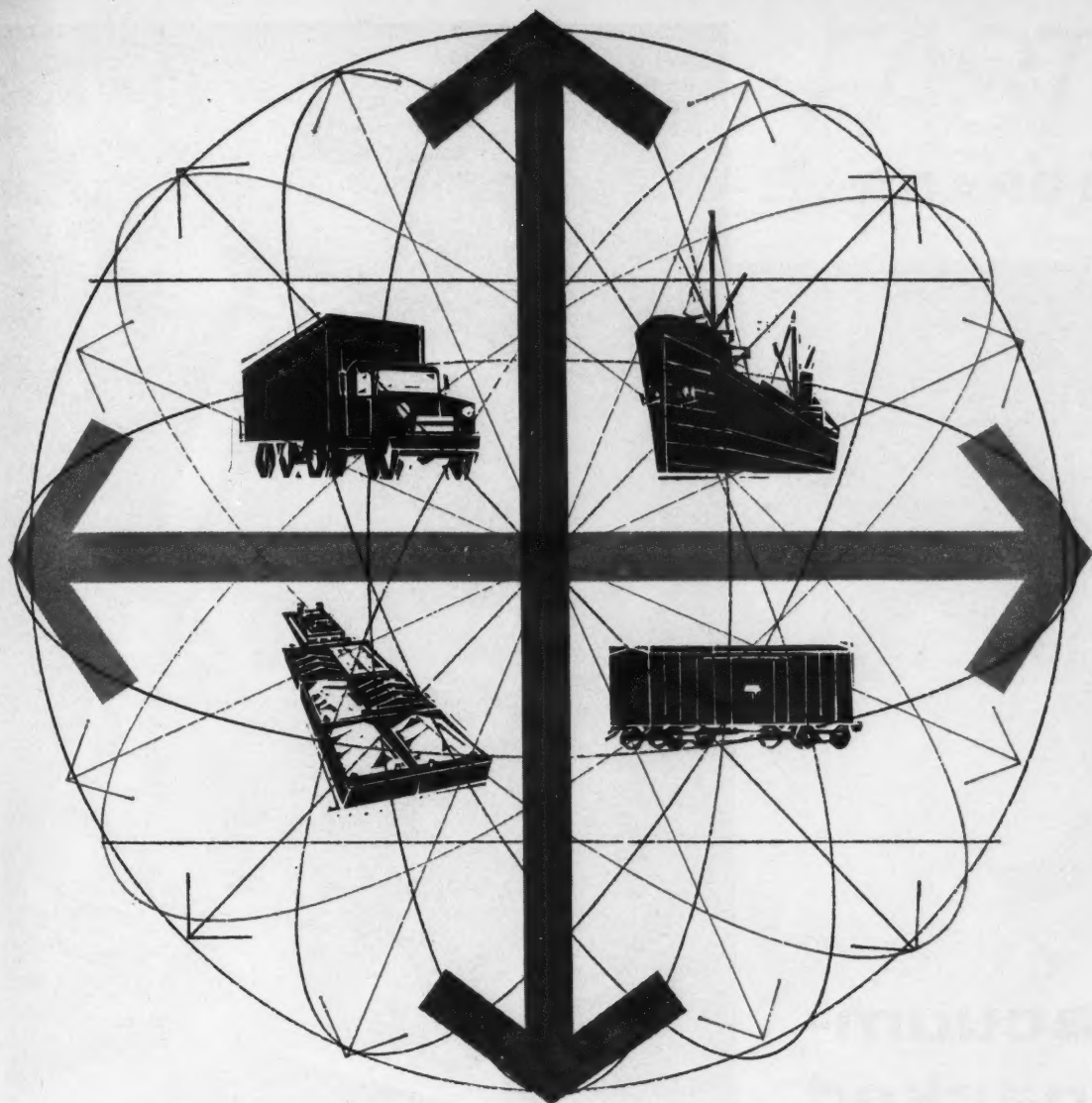


Because we honestly believe that **HERCULES BODIES** are the best-built bodies in the world—that you can't buy a better body. Visit our plant in Henderson and you can see, first hand, the craftsmanship and top-quality materials that go into every body.

Hercules has been building bodies since 1902 and in that time we've learned what's important in building a truck body. We believe that there's no substitute for quality—that every dollar spent for a Hercules "long-life" body will save you several dollars ordinarily lost on maintenance, delays, breakdowns, and too-early replacement. We've had some of our customers for over thirty years. There's a reason—Hercules builds 'em to last. Place at least one Hercules body to work in your fleet and you'll see what we mean.



Write for complete information to Mr. Fred Specht, Hercules Manufacturing Co., Henderson, Kentucky.



Morton delivers every kind of salt under the sun; by boat, barge, train and truck. And only Morton offers you fast delivery on a bag to thousands of tons, anywhere in the country.

## Only Morton can offer you the right salt for every industrial use, coast to coast

Morton, the only nation-wide salt company, produces, refines, and delivers nearly 100 different grades of salt for 14,000 industrial uses.

This means that regardless of your size, your needs, or your location, Morton can give you expert, impartial advice on which grade or grades will do the best job for you. This is valuable advice because the right salt for the right job will help you reduce costs, save time and turn out products of uniform high quality.

### How Morton service can save you money

Morton backs its salesmen with the services of the finest salt research center in the world. If your Morton salesman personally can't solve a salt problem for you, he can refer

the problem to Morton's research laboratory for quick, thorough analysis. This service help may be worth thousands of dollars to you every year.

We think you'll find it well worthwhile to talk salt and service with a Morton representative. If you agree, just write or wire:

### **MORTON SALT COMPANY**

INDUSTRIAL DIVISION

Dept. NP-6-58 110 N. Wacker Drive  
Chicago 6, Illinois





**vacuum-  
packed**

**in a flexible pouch!**

This package matches a jar for keeping chipped beef fresh. And look how it works for sales, with its eye-appeal, brand identification, shopper convenience! Think how it simplifies package inventory, storage, and costs!

It's made from a lamination of cellophane, foil, and film made of BAKELITE Brand Polyethylene. The strong, inert lining of polyethylene film forms an airtight heat-seal that pro-

TECTS the full flavor and freshness of the beef.

There are many ways to use this economical transparent film in meat packaging—all of them profitable. It will pay you to talk to your packaging supplier or write Dept. FU-46M, Bakelite Company, Division of Union Carbide Corporation, 30 East 42nd Street, New York 17, N. Y. In Canada: Bakelite Company, Division of Union Carbide Canada Limited, Toronto 7.

It pays to package in film made of

**BAKELITE**  
BRAND  
**POLYETHYLENE**



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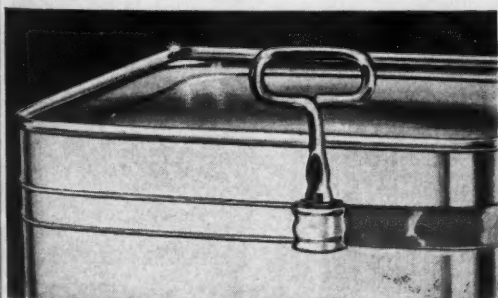
# MEAT MOVES FAST

## IN CANCO'S AMAZING *No-Stick* CANS!



Meat in Canco's *No-Stick* can is a fast-selling item, and extra convenience is the big reason! There's no more prying or shaking to remove meat from these containers—Canco's exclusive *No-Stick* lining lets Pullman hams, luncheon meat, even whole hams slip right out! What's more, Canco's new "self-tracking" tear-strip can't spiral, makes opening easier than ever!

In restaurants, cafeterias, institutions and homes everywhere, Canco's *No-Stick* cans are providing greater efficiency and welcome convenience! Let the unique advantages of these *No-Stick* cans build sales for your products! Talk to the man from Canco today!



New "self-tracking" tear-strip winds surely, can't spiral!

COME TO

**CANCO**

FIRST!



# AMERICAN CAN COMPANY



# *taste buds blossom* with Kadison quality SEASONINGS!

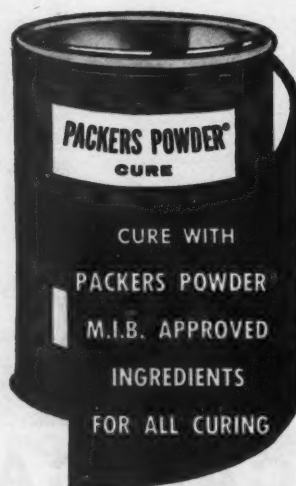
Continuous research in our most modern laboratories is bringing new methods of enhancing and stabilizing flavor.

Continuous research to develop better flavor, color, shelf life, and yields is our main function!

*Manufacturing Chemists  
for the Food Industry*

**Kadison**  
**LABORATORIES, Inc.**  
703 W. ROOT • CHICAGO 9, ILLINOIS

*May We  
Be of Service  
to You???*



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WIENER  
NEW ENGLAND  
HAM SPICE  
CERVELAT  
POLISH  
ITALIAN  
LIVER  
BOLOGNA  
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CORNER BEEF  
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BRAUNSCHWEIGER  
VIENNA  
SMOKY LINKS  
CHIPPED BEEF  
POTTED MEAT  
PORK  
COUNTRY SMOKE  
SUMMER  
CHICKEN LOAF  
SALAMI  
SOUSE  
BOCKWURST  
GOOSE LIVER  
METTWURST  
HEAD CHEESE  
BARBECUE  
ROAST MEAT  
HAMBURGER  
And HUNDREDS  
of OTHERS!



*She's looking  
your way!*

*Does your package catch her eye?*

Fashions by Bonwit Teller

**Milprint**\*

*makes packaging that makes sales*

Give your next package the benefits of Milprint's unmatched facilities and more than fifty years' experience in making packaging that makes sales! It pays to call your Milprint man — *first!*

**Milprint**<sup>INC.</sup>

\*Reg. U. S. Pat. Off.

General Offices, Milwaukee, Wisconsin • Sales Offices in Principal Cities

Printed Cellophane, Pliofilm, Polyethylene, Saran, Acetate, Glossine, Vitafilm, Mylar<sup>®</sup>, Foils, Laminations, Folding Cartons, Bags, Lithographed Displays, Printed Promotional Material

This insert lithographed by MILPRINT

## IT'S A NICE TOWN...WHEN YOU COOK WITH ALAMASK

Your cookers could be right in the middle of Main Street for all any nose could tell — once Alamask is added. Alamasks are re-odorizing chemicals for every essential industry with non-essential odors. Alamask neutralizes foul odors, has been doing it for years and the rendering industry is no exception.

Take a good, hard, objective look at your plant, your prestige and your future in the community. Consider the population pressures and new zoning laws. It's easy to let Rhodia know about your odor problem. Rhodia has heard a lot like it before and can be a real help to you now. Others have seen their problems solved quickly, simply and economically.



Call or write today to

**Rhodia** INC.

60 East 56th Street, New York 22, N. Y.  
PLaza 3-4850

Representatives in:

Philadelphia • Cincinnati • Chicago  
Los Angeles • Denver • Montreal • Mexico City

ASH

once a  
ry with  
and the

he com  
Rhod  
real he  
mically



## What you should know about oxidative deterioration of edible and inedible fats

### What is oxidative deterioration?

Oxidative deterioration of animal fats is caused by the reaction of oxygen in the air with the unsaturated portion of the fat molecule. This reaction produces free peroxide radicals which, in turn, appear to trigger a lengthy chain reaction, resulting in the formation of a variety of aldehydes, ketones and acids. Once started, the breakdown cannot be reversed. In fact, if allowed to continue, it proceeds at an increasing rate.

### Why is it important to animal fat processors?

Oxidative deterioration, unless checked, rapidly makes its presence known in the form of rancidity. Nothing destroys the marketability of fats so quickly as the pungent, tallowy odor and flavor characteristic of rancidity.

### How can you control oxidative deterioration?

Oxidative deterioration can be controlled effectively with antioxidants. Added to oxygen-sensitive fats, these compounds step in to check the rancidity-producing chain reaction referred to above. Since the reactions leading to rancidity cannot be reversed, antioxidants can only prevent further deterioration. Hence, it is essential they be added as early in the processing of the fat as possible.

### Which antioxidant is best for you?

The principal antioxidants in use today are butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT), and propyl gallate. All are available from Eastman, alone or in solution formulations containing various combinations and ratios of BHA, BHT and propyl gallate, with or without a metal chelating agent.

The most effective and economical formulation for use in any given fat depends upon such factors as the type of animal fat, how it is processed, the ultimate use of the fat, method of distribution and storage, and type of packaging. Advice and assistance in selecting the best formulation for your specific requirements is available from the Eastman food laboratories.

### Where are these antioxidants available?

Marketed under the trade name TENOX, these antioxidants and the experienced technical service which backs up their proper use are available from Eastman Chemical Products, Inc., subsidiary of Eastman Kodak Company, Kingsport, Tennessee.

**Tenox** Eastman  
antioxidants  
for animal fats

**SALES OFFICES:** Eastman Chemical Products, Inc., Kingsport, Tenn.; New York; Framingham, Mass.; Cincinnati; Cleveland; Chicago; Houston; St. Louis.  
**West Coast:** Wilson Meyer Co., San Francisco; Los Angeles; Portland; Salt Lake City; Seattle; Denver; Phoenix. **Canada:** P. N. Soden Co., Ltd., Montreal, P.Q.; Toronto, Ontario.





## Marathon Hi-Fi bacon packaging— designed to go All the Way Home!

Sight, touch and taste are three vital areas in self-service bacon sales. Marathon Hi-Fi packaging can and does supply the answer to the first two with brilliantly beautiful packaging that is firm and easy to handle. Your product must supply the answer to the third factor.

Marathon offers complete versatility in bacon packaging with a variety of styles. The newest is the revolutionary Zip-Seal package, with two distinct choices of opening and reclosing features. Other tried and proven styles are Pick-Pak, Wallet-Pak and Bacon-Saver. One is exactly right for your

bacon packaging program. All styles are produced by the amazing new Marathon Hi-Fi process from Hi-Fi Wonder White paperboard, a Marathon development that is the top standard of the industry. Now, in Marathon Hi-Fi packages, you will find the most glamorous bacon package the industry has ever known.

**Ask the Man from Marathon** about sliced bacon packaging. Or write Marathon, A Division of American Can Co., Dept. 351, Menasha, Wis. In Canada: Marathon Packages Limited, Toronto.

# MARATHON

## PACKAGES

Sell Brands • Protect Products • Speed Production

Lead the Flavor Parade... add

**FRODEX**

**CORN  
SYRUP  
SOLIDS**

For the tastiest, fastest-selling meat products you ever made—add FRODEX (Corn Syrup Solids). FRODEX has a magical way of enhancing the natural meat flavor of sausages, bolognas, frankfurters, luncheon and canned meats, and enhances the delicate spice flavoring, too. FRODEX pre-conditions the meat, binds particles together, and emulsifies high-fat content products for a firmer, better eating texture. FRODEX stands guard against color loss, too, so your meat products sell on sight. Moisture content is controlled and stabilized and shelf life extended when you add FRODEX.

**ONLY FRODEX DOES ALL THIS FOR YOUR FRANKFURTERS, SAUSAGES, BOLOGNAS, CANNED & LUNCHEON MEATS:**

**Firms and binds meat particles**

**Stabilizes high-fat content products**

**Guards against color loss**

**Holds moisture evenly**

**Minimizes watering-off**

**Reduces shrinkage**

**Highlights delicate meat and spice flavors**

**Reduces peeling problems**



*Get all the facts from our Technical Sales Service Department*

See page J/Am

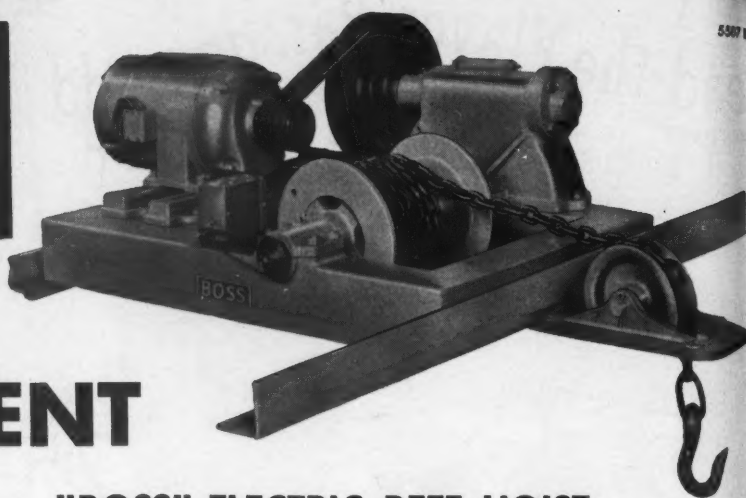
**AMERICAN MAIZE-  
PRODUCTS COMPANY**

250 PARK AVENUE • NEW YORK 17, N. Y.

ATLANTA • BOSTON • BROOKLYN • BUFFALO • CHICAGO  
DENVER • FORT WORTH • GRAND RAPIDS • LOS ANGELES  
MEMPHIS • PHILADELPHIA • PITTSBURGH • PORTLAND  
ST. LOUIS • ST. PAUL • SAN FRANCISCO • SEATTLE

# BOSS

## BEEF EQUIPMENT



### "BOSS" ELECTRIC BEEF HOIST

"BOSS" Electric Beef Hoists are available in a variety of sizes and speeds for raising cattle to the bleeding rail, lowering to the dressing bed, elevating to the dressing rail, and for operating knocking pen doors and other miscellaneous equipment.

These hoists may be furnished with 5 H.P. motor at a speed of 90 feet per minute or with

7½ H.P. motor at a speed of 120 feet per minute. Lift capacity is 2000 pounds at these speeds.

Magnetic starter with raise and lower push button control and limit switch is recommended when landing carcasses on bleeding rail, or drum switch with pull ropes may be provided for the dressing bed area.

### THIS IS THE COMBINATION THAT CUTS YOUR COSTS

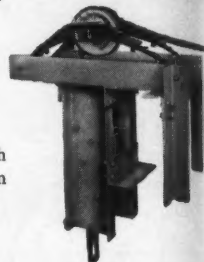
Exhaustive tests and years of study have gone into each and every unit of "BOSS" Beef Equipment and Machinery. The many improved and patented features can increase production and decrease costs.

"BOSS" Knocking Pen



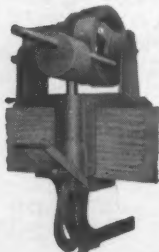
"BOSS" Knocking Pens, single, double, or tandem, position the animals properly for knocking and discharge the stunned animals to the dry area without manual assistance.

"BOSS" Landing Device



"BOSS" Landing Device for smooth and positive transfer of animal from hoist to rail.

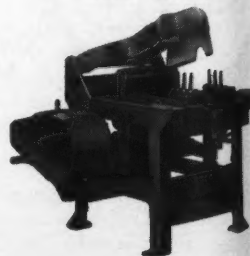
"BOSS" Dropper



"BOSS" Friction Carcass Dropper with five coil spring actuated hook return. Internal expanding brake for positive action. Hook alignment is automatic. Rail end is always closed either by hook or safety stop. Operator has constant and complete control. All exclusive and patented features.

The "BOSS" Safety Beef Head Splitter with 5 H.P. brake type motor offers all of the operating and safety features which you expect a key unit of equipment to provide. Many of its basic advantages are patented and unobtainable in other makes of equipment. Rigid cast iron construction greatly reduces wear due to the jarring shocks of operation.

"BOSS" Head Splitter



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



**BETTER**

*yield  
appearance  
flavor*

**PROFIT!**



**FIRST  
SPICE**

**VITA-CURAID**

PHOSPHATE COMPOUND FOR PUMPING PICKLE

Reg. U.S. Pat. Office

**Gives HAMs and Bacon that mouth-watering look and taste**

**TERRIFIC ECONOMY**— Only 1 or 2 oz. per gallon of brine. Vastly superior finished meat products! Better yield, better flavor, natural meat juices **HELD IN** during cooking or smoking.

**INSTANTLY SOLUBLE**— when added to your regular brine, stays soluble even

at cellar temperatures. No extra work necessary.

Gives plumper, firmer, more flavorful products, fewer empty spaces after boning.

Perfects your cure, arrests mold and surface crystallization, makes your Hams and Bacon cry "BUY ME!"

The use of Vita-Curaid according to instructions on our label constitutes no infringement on any existing patent.

**Sole Manufacturers of the Famous**

- FLAVOR-LOK** —Natural and Soluble Seasonings
- VITAPHOS** —Phosphate for Emulsion Products
- VITA-CURAID** —The Phosphate Compound for Pumping Pickle
- TIETOLIN** —Albumin Binder and Meat Improver
- SEASOLIN** —Non Chemical Preserver of Color and Freshness



See page J/FI



According to MIB Memo #100-100

**FIRST SPICE**

*Living Company, Inc.*

NEW YORK 13, N. Y. — 19 Vestry Street  
SAN FRANCISCO 7, CAL — 185 Arkansas St.  
TORONTO 10, CANADA — 98 Tycoo Drive

**MORE PROFIT!**

**BETTER SAUSAGE!**

**LOWER RAW MATERIAL COSTS!**

with the

# KOLLOID MILL



**Extra Fine ... Extra Smooth  
Emulsion of all Ingredients  
Shreds To 2/1000 of an Inch  
No Other Machine Can Compare  
With This Fineness**

The Kolloid Mill will help to put your sausage operation on a profitable basis. It will definitely help you make better sausage while lowering your raw material costs.

On a 30,000 lb. per week operation, it will pay for itself in 3 months.

The Kolloid Mill may be purchased or rented with an option to buy.

## WRITE OR CALL

Meat Packers Equipment Co.  
1226—49th Ave.  
Oakland 1, Calif.

Mr. Robert Jagitsch  
Box 543, Springfield, Ill.

Voelker & Co.  
Terminal Warehouse Bldg.  
Little Rock, Ark.

Mr. Harold DeFord  
Sunderland & DeFord  
327 S. LaSalle St.  
Chicago, Ill.

S. Blondheim & Co.  
425 Third St.  
San Francisco 7, Calif.

Mr. Wm. Yeager  
809 College Ave.  
Pittsburgh 32, Pa.

Kolloid Mills, Inc.  
13th & N. Elm Sts.  
Muncie, Ind.

# KOLLOID MILLS, INC.

Muncie, Indiana • Phone Atlas 8-6601  
837 Fulton Street, Chicago, Ill. • Phone Monroe 6-2800

**THRU  
THIS  
HOLE**

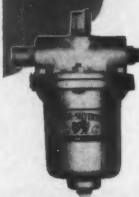
**36 TONS OF COM  
CAN BE WASTED IN A YEAR**

## EVEN TINY STEAM LEAKS COST MONEY

Old obsolete steam traps—traps with scored valves—badly worn parts—improper alignment of valves and seats—permit steam to escape. This results in tremendous losses of fuel. Check your steam traps. If they are wasting fuel, change to Super-Silvertops, the engineered trap. Order from your jobber or Anderson agent today.

## FREE TRAP SELECTOR BOOKLET

Tells how to select and install traps to get maximum production. For free copy, write for "Solving Steam Trap Problems," The V. D. Anderson Company, division of International Basic Economy Corporation, 1946 West 98th Street, Cleveland 2, Ohio.



The  
Engineered  
Steam Trap

**ANDERSON  
SUPER-SILVERTOP STEAM  
TRAPS**

# HYGRADE'S

• BEEF • VEAL • PORK • LAMB

• ALL BEEF FRANKFURTERS

• Complete line of SAUSAGE AND SMOKED MEAT

• WEST VIRGINIA SMOKED HAM

• CANNED HAMS and PICNICS

*Let us work with you...*

INQUIRIES WELCOME AT ANY BRANCH OFFICE

**HYGRADE FOOD PRODUCTS CORP.**

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16

keep your lard

*Fresh*  
*Daisy*  
with the *Completely*  
**fat-soluble**  
**Antioxidants**

Solubility is the secret to complete stability.

Griffith antioxidants are completely soluble in fats and oils. Are absorbed with easy mixing. Assure long shelf-life, high carry-through too.

Your label can read—"Oxygen interceptor added to improve stability"—under a new M.I.B. regulation.



**THE GRIFFITH LABORATORIES, INC.**

CHICAGO 9, 1415 W. 37th St.

UNION, N. J., 855 Rahway Av.

LOS ANGELES 58, 4900 Gifford Av.



## Front Line Information for our RADIO EQUIPPED BUYERS



HELPS  
ASSURE THE  
UNIFORM  
QUALITY

of

# SIouxLAND BEEF

Our buyers BUY RIGHT at the RIGHT TIME because they have split-second market information broadcast to them in the field. Another example of Sioux City Dressed Beef's constant vigilance in maintaining the UNIFORM TOP QUALITY at going market price of SIOUXLAND BEEF.



"TOPS"  
In the Nation

Both  
TOPS  
and  
TREIFE



PHONE 2-3661 and ask for:  
JAMES KUECKER  
JERRY KOZNEY  
DON DENNIS



**SIoux CITY**

**DRESSED BEEF, Inc.**

1911 Warrington Road

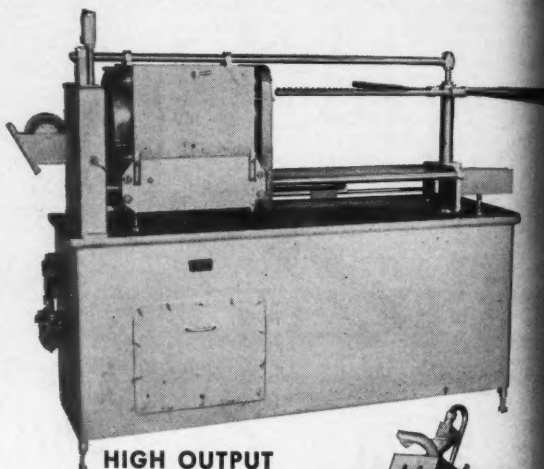
SIoux CITY, IOWA

Teletype SY39

## Check these advantages of *Kartridg-Pak*

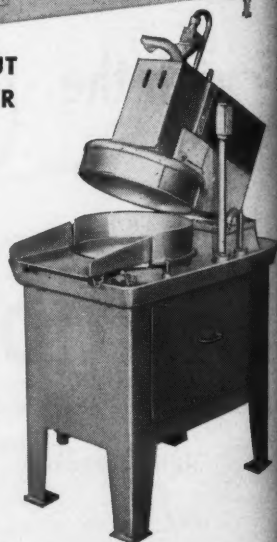
### "TWIST-LINK" LINKERS

- ✓ NO STRINGS TO BOTHER WITH
- ✓ LINKS ARE UNIFORM IN LENGTH  
— AIDS IN WEIGHT MAKING
- ✓ HELPS MEET HIGH PRODUCTION  
QUOTAS WITH GREATER EFFICIENCY



HIGH OUTPUT  
DRUM LINKER

### NEW VERSATILE PAN LINKER



For full information  
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*Kartridg-Pak's* SAUSAGE STRIPPER  
strips links completely.  
No rehandling.

*Kartridg-Pak Machine Co.*

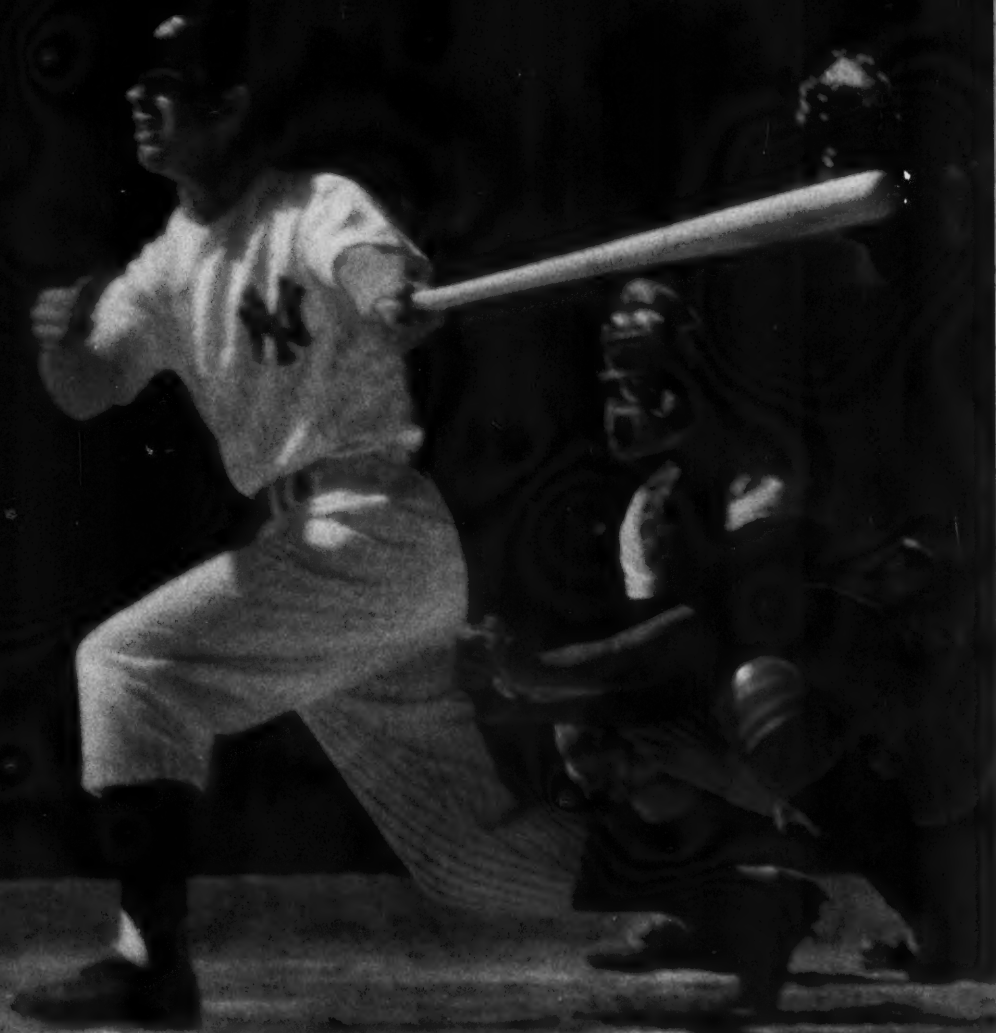
1241 NORTH SEDGWICK STREET, CHICAGO, ILLINOIS

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**WHAM!** Next time you see across a package that hits this hard visually, odds are you'll find it bears Fibreboard's familiar insignia. Creating containers that project brand names and corporate images forcefully is one of our specialties. See how by looking over samples of recent Fibreboard developments. Your nearest Fibreboard representative's office is listed on the back of this page.

**FIBREBOARD.**

DAVID PRODUCTS CORPORATION



## **FIBREBOARD packaging for meats**

Your meats travel better, **economically**, in Fibreboard containers. Corrugated and solid fibre shipping cases. Folding cartons of every size and style. Bacon trays and boards. Sausage containers. Table-ready meat specialties. Frozen meat packages.

Advantages? You get many when you're served by the West's largest manufacturer of paperboard packaging. Your cartons and cases are faultlessly printed on the newest modern presses. You receive market and package research . . . structural and graphic design . . . equipment development and counsel . . . dependable supply and service. And people . . . experienced people near you to work with you.

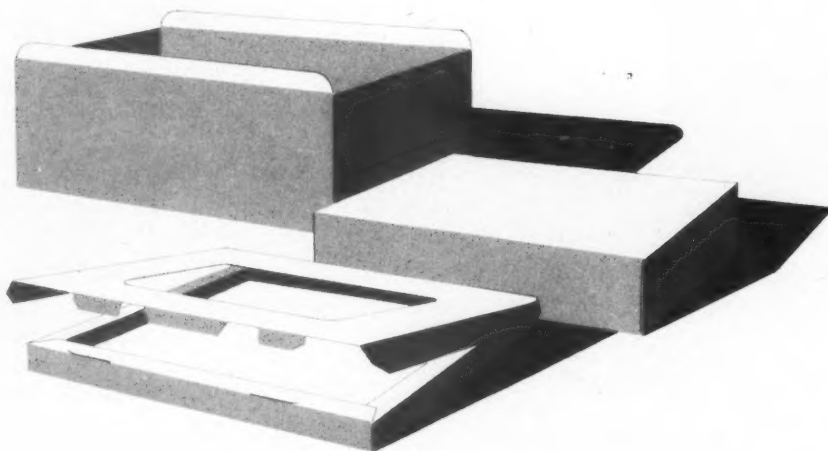
**SERVICE OFFICES:** Billings, Boise, Chicago, Denver, Fresno, Los Angeles, New York, Oakland, Omaha, Phoenix, Portland, Sacramento, Salinas, Salt Lake City, San Diego, San Francisco, San Jose, Seattle, Stockton, Yakima.



### **FIBREBOARD**

**Paper Products Corporation**

Head Office: San Francisco





## A 'What Is It?'

If you hear a clanking sound right now it may be the car of our roller coaster economy grabbing the cogs that will drag it higher and higher and perhaps higher out of the little valley of recession in which it has been coasting during recent months.

What dizzying heights will the coaster car attain in a new upward climb? How precipitously will the downward track pitch and curve when the pinnacle finally has been reached? Who can tell—but hold onto the bar and shut your eyes if you don't like altitude.

The period of readjustment from which some analysts say we are now emerging has certainly been an oddity. There has been adjustment—deflation, if you like—of some factors in our economy. Production, sales, personal income and employment have declined. Wage levels, costs, prices and the expense of government (large and small) have advanced. We have been producing, transporting and selling less and less, while, at the same time, we have been spending relatively more and more for a smaller volume of goods and services.

This situation certainly indicates the existence of inflationary forces which are not only strong enough to negate many of the healthy adjustments which take place during a recession, but also will be virtually uncontrollable once confidence is restored.

It's fine to have a "dynamic economy," but we believe that our economy, like a high-speed generator, will run wild and burn itself out unless some of the old regulators—price and wage reductions and curtailment of government spending—are applied when they are needed.

## News and Views

**Approximately 120,000** industry workers will receive their fourth cost-of-living wage increase in less than two years next week. Beginning July 1, wages will go up 4c an hour as the result of an increase of two points in the consumer price index from November, 1957, to May, 1958. The national index for May hit 123.6 (1947-49 averages equal 100). The latest increase will cost the industry about \$10,000,000 a year. Industry workers also received a 4c cost-of-living increase last January and a total of 5c on two previous occasions, making an aggregate of 13c based on index advances since August, 1956, when the major labor contracts were negotiated. In addition to the cost-of-living pay hikes, industry workers have received two other wage increases totaling 17½c an hour and will receive another increase of 7½c in September for an overall total of 38c an hour in two years.

"The six pay boosts received to date mean an aggregate raise in pay in less than two years of over \$75,000,000 annually, more money than the entire meat packing industry earned in profits last year," noted Homer Davison, president of the American Meat Institute. "The increase due to take effect in September will add another \$20,000,000 to meat plant payrolls." The average hourly wage rate of meat plant workers was \$2.42 in April, the latest month for which figures have been published by the government, Davison pointed out. This rate does not include the current cost-of-living increase nor does it reflect benefits such as pensions, insurance and hospitalization. Workers in all manufacturing industries averaged \$2.11 an hour in the same period.

**The Western States** Meat Packers Association will oppose a move by trucking companies to lower rates from the Midwest to Pacific Coast points, E. F. Forbes, president and general manager, has announced. A hearing has been set for Thursday and Friday, July 17 and 18, at the Pickwick Hotel in Kansas City, Mo., on an application of Colonial & Pacific Truck Lines and Lipsman-Fulkerson for new lower rates into Oregon and Washington. The requested rates would be 35c per cwt. under present rail tariffs. A similar application has been filed by Little Audrey Trucking Co. and Frozen Food Express to reduce rates from midwest points into California. If the lower truck rates are granted, WSMFA contends, this would give the railroads an opportunity to file a new application to cut the westbound rail rates on meat.

**Average Family** income in the United States was approximately \$5,000 in 1957, an increase of about \$200 or 4 per cent in a year, the Census Bureau reported this week. Almost half the families had total incomes between \$5,000 and \$15,000, and nearly one family in every ten had an income from \$7,000 to \$10,000. About 15 per cent of the families had incomes below \$2,000. The median income of rural farm families was \$2,490 while that of urban and rural non-farm families was \$5,332.

**The Senate-Passed** bill (S-3651) to provide long-term loans and equity capital for small businesses was approved this week by the House banking committee, with some modifications.

**Hog Slaughter** and pork production may increase slightly over the 1957 level during the late summer, fall and winter this year, but packers and processors will have to wait until 1959 for a significant increase in volume, according to the indications of the spring pig crop report by the U. S. Department of Agriculture. The 1957 spring pig crop numbered 52,745,000 head and, if farmers' intentions as to fall farrowings are carried out, the fall crop may total 41,500,000 head. This would bring the spring and fall crops for 1958 to a total of 94,200,000.

[Continued on page 46]

# ARMOUR

## Opens a New

### Kind of

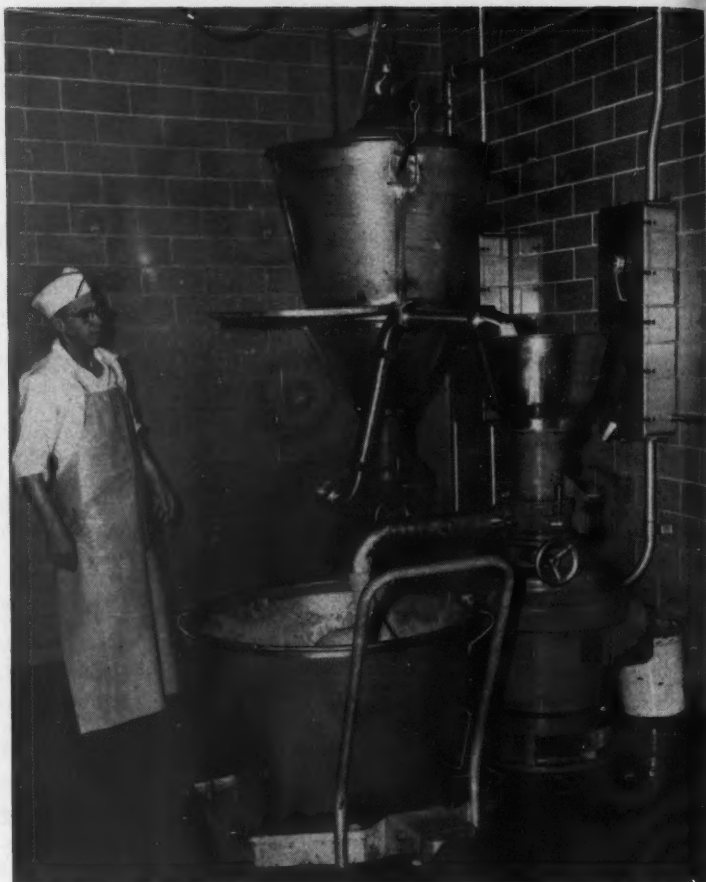
### Branch Plant

### at Charlotte

### for Modern

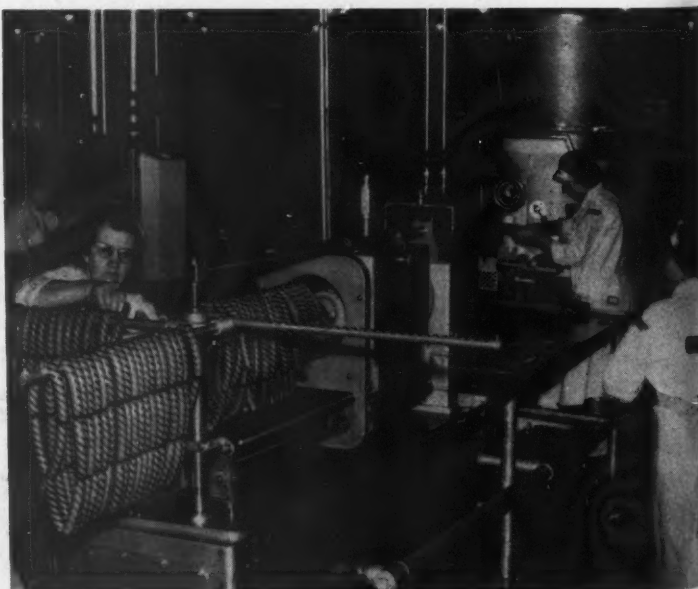
### Selling and

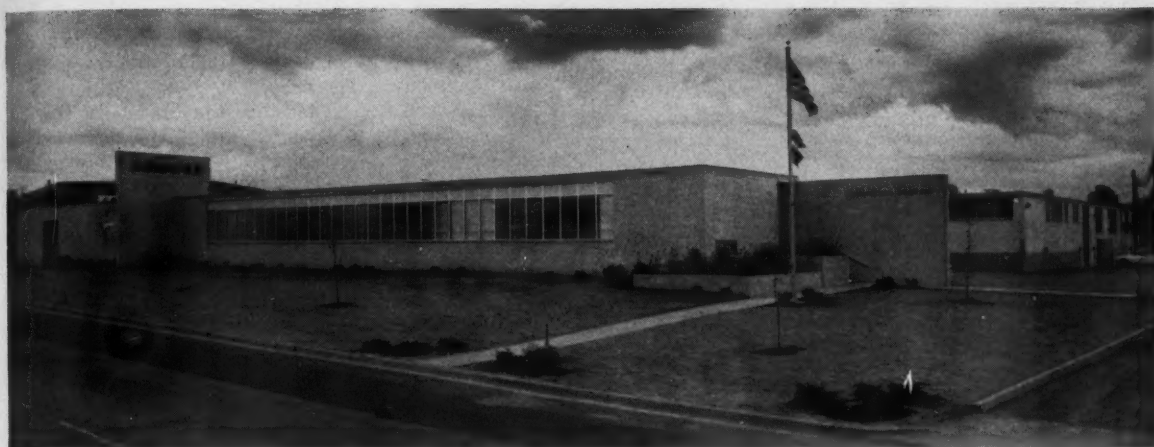
### Processing



Above: One emulsifier, fed by a special traveling dump bucket, discharges into a second machine in the preparation of fine material for sausage such as frankfurts and bologna. The emulsion is moved on the dolly to the hoisting position on the line of five stuffers. Shovel and sausage truck are obsolete equipment in the new Armour kitchen.

Below: In the background can be seen the continuous stuffer which is being supplied from one of the dump buckets. In the foreground are the linking machine and capstan from which loaded smokesticks of product are being transferred to the cages.





SOME of the latest technological improvements in meat processing are features of the new branch plant of Armour and Company at Charlotte, North Carolina. The \$2,000,000 structure was opened recently by Governor Luther Hodges of the Tar Heel state.

The Charlotte plant, described by Armour officials as the largest of its kind in the country, fulfills the dual functions of a branch house and a sausage manufacturing kitchen. It replaces smaller units at Gastonia,

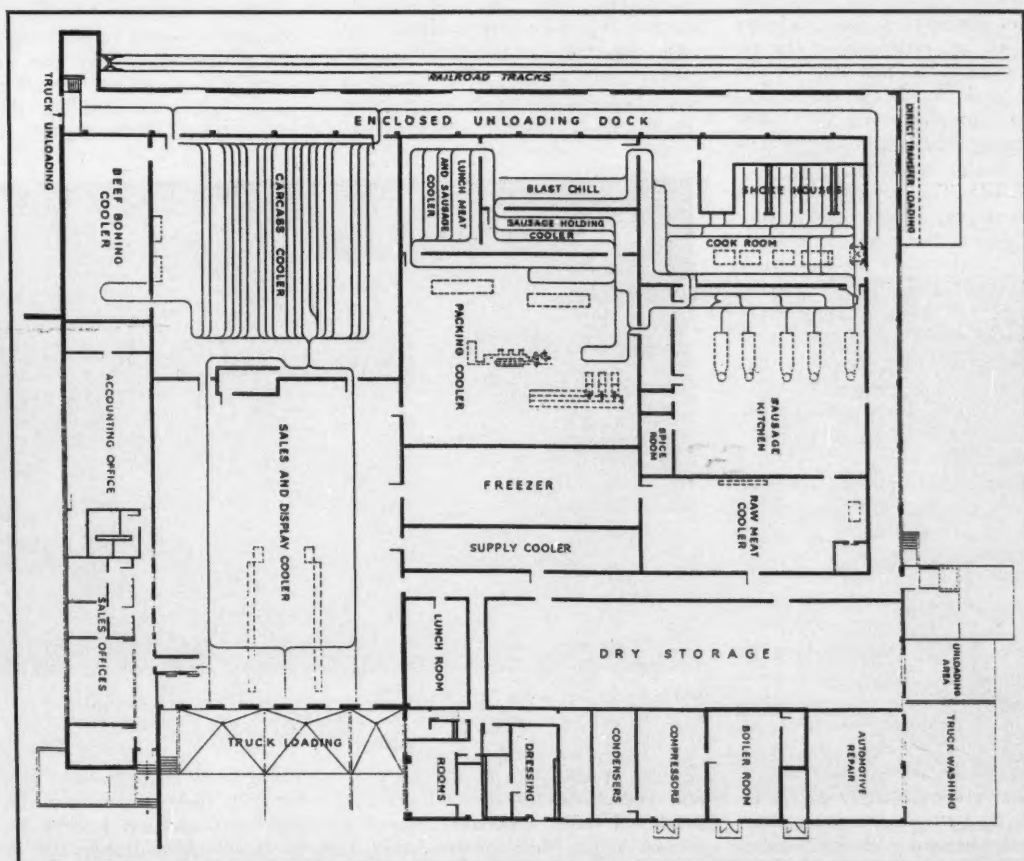
Fayetteville, Winston-Salem, Laurinburg, Salisbury, Greensboro, and Columbia, S. C. The one-story building covers 65,000 sq. ft. and has 27,000 sq. ft. under refrigeration ranging from 55° to -20° F., depending upon the operation involved.

The plant was designed to permit rapid unloading of the products received, such as carcasses, canned meats, lard, shortening, butter and eggs. At the same time, the flow of material processed within the plant is dovetailed with that of incoming

product, so they both are displayed and shipped from the same area.

At the rear of the plant is a 272-ft., completely enclosed unloading dock with six door openings. At each end of this long dock is a truck dock that can handle several vehicles. The whole dock area is interconnected by a wide truck aisle that leads into the interior storage rooms. Incoming material, where practical, is loaded onto skids and moved into storage with industrial power trucks.

One end of the dock is equipped





to handle the direct transfer loading. These incoming loads of beef, canned food, etc., form parts of shipments from Armour's interior plants which

and packaging cooler. The sales-shipping office lies between the carcass cooler and the sales cooler. Staff members have a good view of the prod-

moved into the green meat cooler or the freezer and, as needed, into the modern stuffing and manufacturing room.

The sausage room has several unique features. First, the handling operation is streamlined through the use of St. John stainless steel buckets in which batch loads of material are carried to the various pieces of equipment. These buckets are transported on a companion dolly equipped with a long handle that permits the operator to maneuver the load without the typical sausage truck stoop. The dolly has a swiveled rear wheel that expedites making turns over a relatively short radius.

**BUCKET MOVEMENT:** The buckets are lifted with a portable hoist for unloading. At the stuffing tables the hoist travels on its own overhead rail located directly above the five stuffers. The buckets are unloaded by opening a slide gate with the material falling directly into the equipment. The buckets have ears for the hoist handles. These units greatly reduce the physical effort required in manufacturing sausage products and do the job in a fraction of the time formerly required.

Meat to be emulsified in the Boss Chop-Cut is placed on a St. John weighing conveyor. The base of this inclined conveyor rests on the platter of a floor scale. As the operator weighs the various ingredients, he moves them forward on the conveyor. When all the ingredients, sea-



**INCOMING PRODUCT** from interior plants and the packaging department moves into this product cooler in skid lots. Aisleways in plant are engineered for industrial truck traffic.

are sold to local retailers. At the originating plant the car is loaded to facilitate direct transfer at the branch onto the refrigerated local delivery trucks. The last order out of the refrigerator car is the first stop for the delivery truck. Bulkheads are used to break up the reefer's cargo into loads. This arrangement facilitates prompt delivery to the customer.

**COOLERS:** The carcass cooler and the sales display cooler form a core extending from the trackside unloading dock to the main six-stall truck shipping dock. Products from the packaging or sausage holding cooler are also moved into this sales cooler as needed for order assembly. By locating the product and carcass coolers in a straight line, management has streamlined handling and drastically reduced the amount of walking needed to assemble an order. The beef rail extending from the carcass cooler skirts the outer edge of the product cooler and terminates in a loop at the loading dock.

The carcass cooler, in which beef, veal and lamb are held, is 80 x 77 ft. in size and has 19 overhead rails furnished by St. John. Large reflector incandescent lighting provides a high level of illumination that shows the carcass meat to best advantage for customer selection. The product storage and order assembly cooler is 106 x 80 ft. Refrigerator doors connect this department with the freezer

uct in both coolers through the glass walls of this office. By knowing what is on hand, they are able to assist customers in the selection of merchandise, especially on phone orders.

The 28 x 29 ft. beef boning cooler, where carcass meats are prepared for the plant's kitchen and the quar-



**SALES-SHIPPING** office is centered between carcass and product coolers. When talking to a customer the salesman can tell quickly what grades and weights are available.

ters are broken into primal and portion control cuts for the retail and institutional trade, is located near the carcass cooler. Meat for processing is

sonings and ice have been placed on the belt, they remain in position for rapid and uniform loading into the Chop-Cut. A control button that ac-

tivates the conveyor is located at the cutter.

The system has two major advantages. It reduces the physical effort required since the meat is moved only onto the low scale and the task is handled by one man. No production time is lost in waiting for the material to be made ready or loaded into the bowl.

The chopper operator charges the meat into the bowl as soon as the previous batch has been unloaded. The operator can prepare the next batch while one is chopping. Furthermore, there is no "slugging" of the bowl with a consequent strain on the knives or motor as big blocks of meat move under the knife hood.

**EMULSIFYING:** The kitchen uses two Griffith Mince Masters to prepare extra fine emulsions for frankfurters, bologna and other smooth textured sausage. The two units are interconnected and the output from the first discharges directly into the receiver bowl of the second unit. A large hopper was fabricated by St. John for the first Mince Master so that it receives a bucket load of product. The output from the second unit discharges into another bucket.

One of the stuffing tables is equipped with a Globe-Becker continuous stuffing machine. A metal ring fitted on top of the stuffer's hopper permits it to receive the emulsion from the bucket which is lifted into position with a hoist. There is sufficient capacity in the stuffer hopper to keep the operator busy while a fresh load of emulsion is being brought into position.



OPERATOR MOVES skid of dry salt bellies in the special dry salt cooler. Piping along wall is part of the defrosting system for freezer located on other side of insulated wall.

The stuffed strands of sausage are fed into a Kartridg-Pak linker which links them to a uniform size and deposits linked lengths on a smokestick. Another operator inspects the link spacing on the smokestick and then moves it to the smokehouse cage.

The kitchen has four Boss stuffers, a Boss grinder and two Boss mixers, one being a vacuum and the other a non-vacuum unit.

The cages are railed into the smokehouse area which has four Spiehs eight-cage single chamber stainless steel smokehouses. Smoke is automatically generated by friction with a Spiehs unit and blown into the chamber. Temperatures and humidities are controlled by Powers in-

struments and recorded on a master panel. Above each of the recording controllers is a large dial thermometer which is used during steam cooking and enables the operator to learn at a glance the internal temperature in the house. This is a safety precaution to assure the highest product quality.

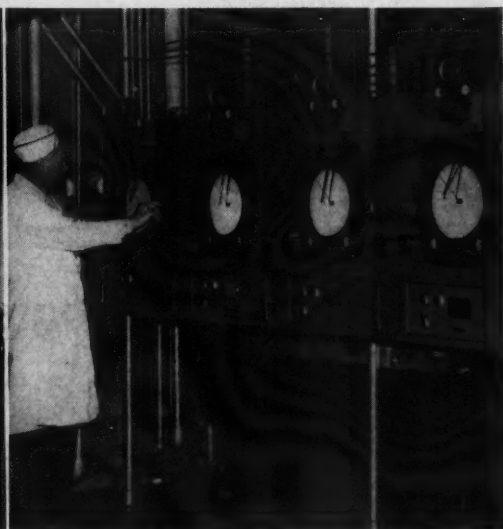
The smokehouse area also contains stainless steel cooking vats and a cabinet furnished by St. John. The cooking cabinet can be loaded on two sides through stainless doors. Overhead rails on either side of the cabinet permit the movement of cage lots without any backtracking.

**BLAST CHILL:** After smoking, frankfurts and some other products

[Continued on page 44]



STAINLESS STEEL houses have overhead rail loop to permit movement with minimum backtracking. Skylights above can be opened to vent any smoke which might inadvertently be admitted into the alley working area.



AUTOMATIC controls monitor the smokehouse operations. Top instruments are for use during steaming cycle and operate independently of the main controls.

## Canned meats—always in good taste



**CHILI**—steaming hot, rich and tasty, brings real flavor to a meal!



**MEAT SPREADS**—quick convenient way to zesty snacks and main dishes, too!

## ...and packaged with good taste



**BAKED HAM**—tender, tasty treat, with cherry sauce for special flavor!

## ...in cans by **CONTINENTAL**

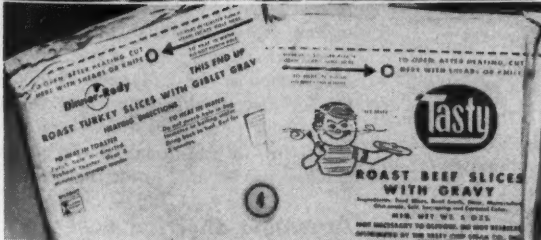
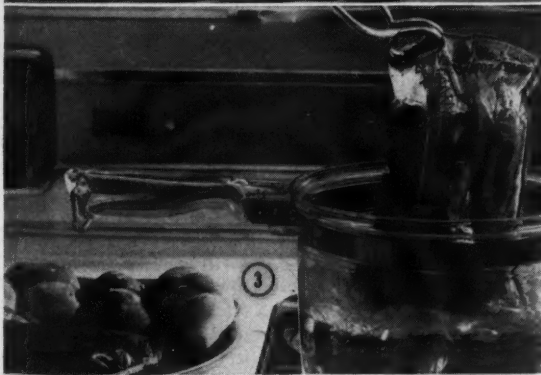
There are more than one hundred varieties of canned meats . . . always in good taste and enjoyed by more American families every day. Convenient to buy, easy to prepare in many delicious ways, good with any meal or for a snack—canned meats are one of America's favorite food buys.



**CONTINENTAL  
CAN COMPANY**

Eastern Division: 100 East 42nd Street, New York 17  
Central Division: 135 South La Salle Street, Chicago 3  
Pacific Division: Russ Building, San Francisco 4  
Canadian Division: 5595 Pare Street, Montreal, Que.





1. WORKERS use ultrasonic welders in sealing the seams of hand-wrapped packages made of aluminum foil.
2. POLYESTER film for machine packaging adheres under heat.
3. FILM pouch can be flexed, frozen and boiled without rupturing.
4. FOIL pouches of frozen sliced meat are popped into toaster.

**T**HAT the housewife is still boss of the food industries was graphically pinpointed by the galaxy of cook-in-the-package containers exhibited at the American Management Association's twenty-seventh annual national packaging exposition and conference held in New York City this month. Some of these new packages, which may make the pot and pan obsolete household utensils, already are being used by several meat packers.

The following paragraphs describe a variety of new packages and packaging materials which have applications in the meat field.

The Toaster-Redi Foil Pouch, introduced by Milprint, Inc. of Milwaukee, is placed in a toaster by the housewife to warm up a frozen single service item. She punches a hole in the pouch to allow steam to escape during heating. The package has a crimp closure that remains secure during all phases of distribution and marketing; its coating reflects the heat inward; the protective non-corrosive coating is non-toxic and odorless and tasteless, even under high warming temperatures. The pouch will

## PACKAGING

### new containers and materials seen at new york exposition

withstand extreme temperature ranges from freezing to heating. Pork roll and roast sliced beef with gravy are presently packaged in this heat-and-eat unit. The foil is furnished by Alcoa.

The Gulton Industries, Inc., exhibited an ultrasonic aluminum foil welder that permits hand wrapping of foil packages and sealing along a welded continuous seam.

Rigid foil containers, with smooth walls and rims that can be sealed hermetically, are available in casserole sizes up to 12 fluid oz. They have pull-type tabs for easy opening and can be coated with vinyl for additional product protection. Empties can be nested during shipment. They were exhibited by Ekco-Alcoa Containers, Inc.

A bag that can be flexed, frozen, boiled and trampled is the Scotchpack, a polyester film pouch introduced by Minnesota Mining and Manufacturing Co. A lb. of coffee packaged in this pouch can support a 200-lb. man without rupturing the bag or seal, it is claimed. Pickles and sauerkraut have been pasteurized in this bag for 45 minutes at 200° F.

To keep hamburgers warm for takeout orders and to permit them to be hawked readily at sporting events, Gaylord Container Corp. has introduced a molded styrene rigid expandable container in which the product is nestled during handling. Plastic is supplied by Monsanto.

Two polyester films, Videne A and TC, designed for



5. RESIN-COATED film for meat wrapping.
6. STRAPPING machine senses band size.
7. MOLDED styrene keeps burgers warm.
8. RIGID foil containers in casserole sizes.

machine packaging of meat products, were introduced by Goodyear Tire & Rubber Co. Videne A is a self-adhering film under the application of heat and pressure, and is recommended for direct or stretch lamination where a protective and/or decorative surface of a base material is required. Videne TC is self-supporting, heat shrinkable and sealable film.

Du Pont's Mylar, a polyester film, is sprayed by a large brewery on its fibreboard shipping containers to permit their reuse. The transparent film, which can be washed free of any collected surface soil, adds strength and provides dirt, scuff and water resistance to keep the case bright and fresh looking.

A rigid metal-banded tub that comes in sizes up to 180 fluid oz. has been designed by Lily-Tulip Cup Corp. for handling frozen foods. The metal closure provides a positive tamper and leakproof seal that is easy to open. The tub can withstand lid pressures of 175 lbs., can be nested during storage or shipment and can be machine sealed.

A high-density polyethylene transparent film, Grex, is reported to have excellent resistance to moisture, grease and high and low temperature changes and can be used on existing automatic packaging machinery. Developed by W. R. Grace & Co., the film is claimed to be inexpensive.

A low melting polyethylene resin, Epolene C, developed by Eastman Chemical Products, Inc., can be applied inexpensively on Kraft, chipboard, glassine and parchment, giving these packaging materials additional moisture and abrasion resistance.

A highly transparent polyethylene film, Petrothene 205, was introduced by U. S. Industrial Chemical Co. The material has density of 0.924, a melt index of 3.00, a torsional stiffness of 45,000 and excellent pull-down properties.

A new banding machine that attains speeds up to 30 pm. on the automatic cycle, and can be set for at-will push button cycling, was introduced by Tee-Pak, Inc. The machine uses the firm's seamless cellulose bands which are stretched for the banding and then, with their built-in memory, return to their original size, holding the product grouping. The machine can stretch the band up to 8 in. and the pusher cycling stroke can be extended to 12 in. The unit is electrically operated.

A strapping machine introduced by Acme Steel Products division automatically senses the size of a package which is moved into position by a short power conveyor, dispenses the

correct amount of metal strapping and completes the strapping. The package is positioned by an automatic ram in front of the machine.

Can tear strips that are self-tracking and cannot spiral off the cans' edges, as well non-stick enamel lining for meat cans, were exhibited by American Can Co.

Conolex, described by Continental Can Co. as the first linear polyethylene, is an economy film that can be torn without a tear tape.

A new ethylene resin-coated cellophane, 300 Reo, market tested in supermarkets for two years by American Viscose Corp., is designed specifically for fresh meat wrapping. The coating reduces the risk of leakage at the package seal as well as dehydration due to evaporation. The film has excellent oxygen permeability, and can withstand low temperatures, making it suitable for freezer storage. The film has strong pull strength that permits skin-tight wrapping and provides protection against package damage and consequent rewarping.

Trycite is a new economy film made from polystyrene by the Dow Chemical Co. The film has been used in the packaging of bacon where its high clarity, food chemical resistance and excellent mechanical properties are employed to good advantage. Trycite is a breathing film. It is claimed to have dimensional stability by which it retains smoothness and lustre for the shelf life of the packaged product. It is not hygroscopic. It is being produced in 1, 1¼, 1½ and 2 mil. thicknesses in widths from 1 to 54 in. in multiples of 1/16 in. Coatings currently are being developed that will increase its heat sealing and functional properties.

## Florida Cattlemen Want Imported Beef So Labeled

A resolution passed by the Florida Cattlemen's Association at its mid-year convention in Cocoa urged that imported beef be labeled as such as provided by Florida law.

The group also thanked the state marketing bureau and Prof. W. K. McPherson of the University of Florida for the weekly report on cattle sales from producers to packers and asked for an additional report giving carcass prices at Florida markets.

## Argentina Short on Beef

Argentina, world's biggest consumer and exporter of beef, soon will be asked to observe meatless Fridays because of decreasing supplies, according to a report by United Press International.



# Made to Taste Better!

Flavorful bacon for America's favorite breakfast  
can now be processed completely  
in less than 24 hours.

This remarkable new processing achievement results  
from technological discoveries  
developed by our extensive research program.



*Among the many products for meat processing  
originated in our research laboratories are the famous*

- PRESKO SEASONINGS
- PRESKO FLASH CURE
- PRESKO PICKLING SALT
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MANUFACTURING COMPANY  
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Since 1877  
CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 10



# TOWNSEND

## Model

# 35A PORK-CUT SKINNER

**ADAPTABLE** to a wide range of operations

The Townsend Model 35A Pork-Cut Skinner is an all-around machine which lowers skinning costs, increases yield on all pork cuts — hams, picnics, bellies, shoulders, hocks, jowls, and backs.

With the addition of any of the attachments described here, it can perform several operations in only one time through the machine.

### 3 ATTACHMENTS:

#### 1 Townsend Model 46A Ham Fatter

This new improved model does an outstanding job of removing just the right amount of excess fat from a ham while it is being skinned. Prevents scored hams. Gives uniform bevelled collar line. Eliminates draw knife. Any small amount of finishing can be accomplished with a straight knife.

#### 2 Townsend Model 30A Automatic Feeder and Slasher

Slashes jowls at the same time they are being skinned. Feeds cut automatically. Works equally well on fatbacks and plates which are to be processed into sausage or rendered.

#### 3 Townsend Model 38A Liver Loaf Fat Attachment

While the fatback is being skinned, this attachment produces machine-cut fat of uniform thickness for covering liver loaf and various prepared meats. May be used in combination with the Townsend Model 30A Automatic Feeder and Slasher.

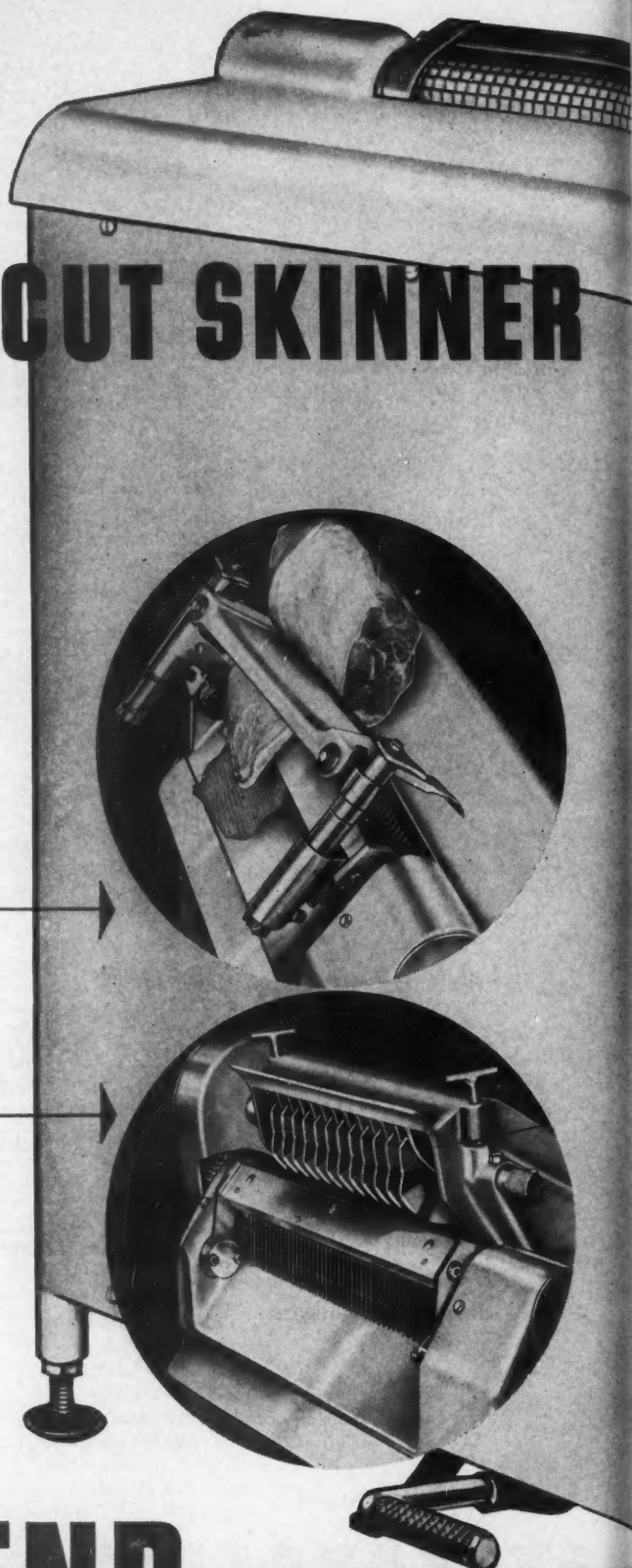
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# TOWNSEND

## ENGINEERING COMPANY

2421 Hubbell Avenue, Des Moines, Iowa

THE NATIONAL PROVISIONER, JUNE 28, 1958





## Roegelein of San Antonio Operates Modern Warehouse

**A** NEW division of the Roegelein Provision Co. in San Antonio, Texas, is the San Antonio Cold Storage Co., a frozen food plant and public warehouse. The establishment (327,040 cu. ft. of storage space) is typical of Roegelein's growth, which has kept pace with its city's progress (San Antonio is the nation's most rapidly growing major city according to 1950 census).

William Roegelein, president of the San Antonio Cold Storage Co., told the *PROVISIONER* the plant is located just north of the Roegelein Provision Co. and has a storage capacity of 5,000,000 lbs. of food and is able to freeze 100,000 lbs. a day.

"As one of the largest users of refrigerated space in the entire South, the company found it necessary to build this large freezer to centralize our operation. Instead of constructing one for our own storage requirements only, we built our warehouse to serve as a public warehouse



PERRY ROEGELEIN, manager of San Antonio Cold Storage Co., and Lawrence Roegelein (in white shirt) of Roegelein Provision Co., prepare to leave the warehouse through the automatic doors. Note the extensive bank of fin coils overhead.



FORK-LIFT facilitates quick, safe handling of frozen foods.



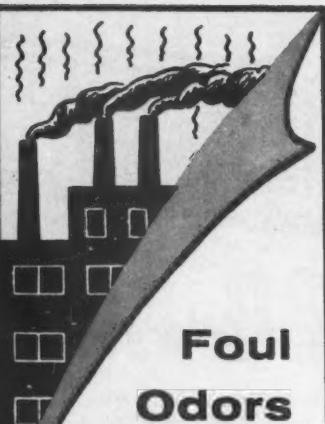
TWO 12-cylinder and two 6-cylinder units supply the refrigeration.

to serve the great and growing frozen food industry," says plant manager Perry Roegelein.

Roegelein and other officials of the company studied several warehouses of similar operation over the country before building their plant. The end result is one of the most modern frozen food plants in the United States.

The big warehouse has automatic doors opened by compressed air and all products are mechanically handled on fork-lift trucks and conveyors. A modern paging system has been installed for quick communication throughout the large warehouse.

Temperatures as low as  $-30^{\circ}$  F. can be obtained if needed. An electronic recording thermometer, located in



## Foul Odors Can be Controlled

Investigate

# SANFAX D-73

...for sure, fast, economical odor control in your Rendering and Blood Drying operation.

Sanfax D-73 banishes those objectionable odor fumes from smoke stacks and helps maintain pleasant public relations.

Also effective for combating odor problems in the disposal plant, holding pens, hide cellars and other troublesome areas.

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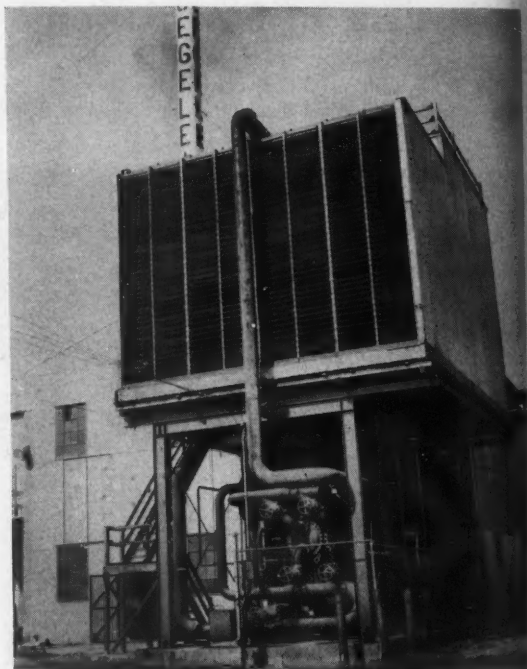
the engine room about 50 ft. from the plant, automatically records temperatures at six points in the warehouse day and night.

The plant has 564 tons of refrigeration with a recirculating system involving use of two 12-cylinder Vilter booster compressors (running at 1,200 rpm.) and two 6-cylinder Vilter compressors (secondary units) also running at 1,200. The units provide compound compression in two stages. Near the engine room is a new in-

foods. It is the first cold storage plant built in the fast growing Alamo city in over 25 years.

The elder William Roegelein (now deceased), his wife, Anna, and their two sons, William and August, first began making sausage and other meat products in a small meat market in San Antonio just after the turn of the century. Today, Mrs. Anna Roegelein, her sons, her daughter, Mrs. Lena Roegelein Hirschfeld, her grandsons, William, jr., Lawrence and

INDUCED DRAFT 600-ton cooling tower is capable of circulating 4,000 gallons of water per minute in new Texas cold storage plant.



duced draft 600-ton cooling tower capable of circulating 4,000 gallons of water per minute.

The plant proper has 8,600 ft. of galvanized fin coils with the fins on 1½-in. centers. The coils are equivalent to over 13 miles of 2-in. pipe. The building is insulated entirely (floor, walls, ceiling) with Owens-Corning's fiber glass in an "envelope-type" construction. All products stored inside the warehouse are palletized. Incoming high tension current of 13,800 volts serves the plant.

The plant stands in the center of San Antonio's meat packing and produce area, is close to expressways for trucking and has railroad service to the plant's loading docks. Unloading and loading facilities include space for five refrigerated railroad cars and nine trucks. Truck-loading docks are graduated to accommodate trucks of various heights.

The warehouse provides storage space for meats, poultry, dairy products, frozen eggs, fish, fruits, vegetables, fruit juices and other frozen

Perry, and her grandson-in-law, George Hays, comprise a "working family" that heads one of the South's largest independent meat packing organizations.

Roegelein meat products are shipped throughout the United States, to many foreign countries and to the armed forces overseas. The company operates three large packing plants in addition to the San Antonio Cold Storage Co., all in San Antonio.

### Canadian Lauds Country's Inspected Meat Plants

Approximately 80 per cent of Canada's meat supply is prepared in federally inspected plants, Dr. C. K. Hetherington of the Health of Animals Division, Canada Department of Agriculture, Ottawa, told a joint conference of the Association of Industrial Sanitarians and the American Association of Cereal Chemists in Toronto. He declared that sanitary conditions of Canadian federally inspected meat packing plants are equal



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Sausage Bucket

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Controlled chopper charging and overhead loading of the stuffer are the "key" to uninterrupted production.

Minimum man-power is required.

Maximum sanitation is achieved. Limited space and other problems have been solved with variation of the schematic diagram above.

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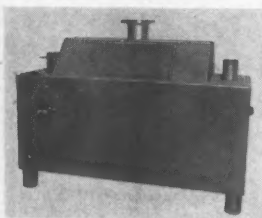
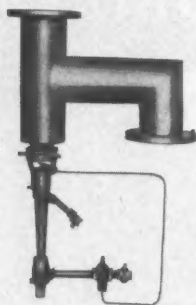
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## 25-A STEEL HOT WELL



The Dupps 25-A Steel Hot Well offers you the very finest in cooking odor control. Installed in the cooker room, it handles up to six cookers at one time. The all steel construction prevents the cracking or breaking prevalent in concrete units. Since it is not part of the building, it can easily be removed if future changes warrant. Proper baffling is provided to trap boil-over materials and the vented hood and stack conveys non-condensable odorous gases outside of your building. The gas after burners destroy odorous and obnoxious gases by burning, the only really effective method of disposal. This gas after burner can operate on either natural or bottled gas. The large access door provides for easier skimming out, and the visual overflow permits operator to continually check the conditions of the water going to the sewer. The size is 4' wide x 8' long x 7' high. The shipping weight is 875 lbs.

The Dupps 25-B Steel Hot Well is essentially the same as the 25-A in all working principles except for the fact that it handles only one or two cookers. The size is 30" wide x 66" high x 72" long. The shipping weight is 775 lbs.

Write

**THE DUPPS CO.** Germantown, Ohio

to those in the packinghouses of any country in the world.

Dr. Hetherington emphasized that rust is one of the major enemies of any packing plant since the nature of the operations and the ingredients used in curing and preserving meats are conducive to the formation of rust. For this reason, he said, in most instances the Department of Agriculture requires the use of rust resistant metal equipment throughout the meat packing plants.

### J. Marvel New NALAM Prexy; Auction Group Changes Name

J. W. "Jack" Marvel of Webster City, Ia., was elected president of the National Association of Livestock Auction Markets during its recent convention in New Orleans. Other officers elected were: J. T. Wooten, Rocky Mount, N. C., vice president; Cecil Ward, Gainesville, Texas, treasurer; and Raymond Schnell, Dickinson, North Dakota, secretary. C. T. Sanders is executive secretary and counsel of the group.

The organization convened under the name of "American National Livestock Auction Association," which was changed to conform more with the kind of services it renders, Marvel pointed out.

Cedar Rapids was selected as the 1959 convention site from a host of cities inviting the group to meet next year. The Iowa association will act as entertainment host.

Establishment of a Trade Practices Conference Board to join with the USDA's Livestock division in the writing of a complete set of rules and regulations applicable to all livestock auction markets under the jurisdiction of the Packers & Stockyards Act, was announced by executive secretary Sanders.

The LM Credit Corporation, sponsored by the association to inaugurate and conduct a credit reference service to safeguard against credit losses, was formally organized, as was the Livestock Market Foundation, to function as the industry's statistical and research agency.

### Miami Food-o-rama Planned

The Miami (Fla.) News has announced a huge show for foods and allied products, called the Food-o-rama, to be held September 30 through October 5 in Miami's Dinner Key Auditorium. Planned as a tribute to Dade County's leading industry, the show will present food displays by local and national firms and also will offer a special cooking school.

## NLSMB Meeting

### Davison Tells Packers' Problems; Board's Work Reviewed

"THE meat packing industry—third largest in the country—is characterized by large volume and small margins." Then Homer R. Davison, president of the American Meat Institute, went on to tell his audience at the 35th annual meeting of the National Livestock and Meat Board at Chicago last week what meat packers must consider in planning their programs to deal with such basic questions as obsolescence, increasing labor costs (which must be met by capital investment), to say nothing of locating their facilities.

"How can meat packers' earnings be improved either to provide or attract capital for investment in facilities, research and promotion?" Davison asked. "How can capital be attracted for such investment in competition with other great industries in industrial America?"

"How can the meat packer improve his selling techniques by better controls and incentives, or by more acceptable products? How does he best utilize facilities needed fully during certain seasons and facilities

needing sharp reduction during other seasons?" Davison questioned.

More than 500 people from every branch of the livestock and meat industry, representing 32 states and Washington, D.C., were alerted to other packers' problems by Davison. "When a packer is buying livestock and selling the manufactured product profitably, what happens when suddenly he finds that due to a shortage of raw material, or an unexplainable drop in demand, that he is forced into a loss position?"

"How does he make a quick change to avoid that loss? Does he stop buying livestock and permit his unit costs to soar, or does he continue to buy livestock and absorb the loss in another way?"

"Should he reduce the size of his killing plant and operate it around the clock and sell carcass beef, as some are doing, or should he break, bone and prepare consumer packages? If so, how can the cost of packaging be reduced?"

"If mechanization is the answer to high labor costs," Davison continued,

"just how do you mechanize to handle raw material of innumerable variations? How do you maintain quality control with varied raw materials? How do you meet the fat problem, which is a boon to quality in meat, but which presents a dilemma because of the surplus produced when quality is achieved? Should packing-houses be small and numerous and cheaply constructed, or should the traditional expensive structure be continued?"

"Should the packer brine, dehair and perhaps dry his hides, all of which requires heavy capital investment? If so, can he compete with the artificial leather industry and justify his investment? Should he push his brand advertising, or, since some 60 per cent of his products are unbranded, should he think more in terms of institutional selling? If so, how does he make his pork loin better than the other fellow's pork loin?"

"These and hundreds of other questions are in the minds of meat packers throughout the country all of the time, and out of it all better methods

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Packers are increasing the yield of boiled hams by wrapping them in creped Patapar Vegetable Parchment before cooking. The wet-strength, grease-resisting Patapar helps prevent juices from escaping into the cooking water. Juices are reabsorbed by the ham. Shrinkage is reduced. Flavor is improved, too.

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The unique brilliance of Patapar Luster Parchment brings new glamour to hams and bacon. These special plastic coated wrappers combine glossiness with Patapar's wet-strength and grease-proofness. We'll furnish the wrappers beautifully printed with your present wrapper design... or if you wish, we'll create a colorful new design for you.

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and better products are coming to the fore," Davison concluded.

The other guest speaker at the two-day meeting was Dr. Charlotte Young, professor of medical nutrition, of the Graduate School of Nutrition at Cornell University. Dr. Young is widely known for the research she has conducted in the field of nutrition and gave the audience many take-home statements on how to keep fit. "Overweight people are more likely to succeed in taking off unwanted pounds if they follow a reducing diet that is nutritionally adequate and satisfies appetites," Dr. Young said.

"Meat plays a very large role in most normal diets and particularly in the type of reduction which we have used in much of our work—a high protein, moderate fat diet, containing at least two large servings of meat daily, and in addition either meat or eggs at breakfast," said Dr. Young.

"Meat research protects the market for livestock and meat products," Dr. A. G. Hogan, research consultant of the National Live Stock and Meat Board, told his audience in reporting on research projects directed by the Board. "I am convinced that research on meat is of major importance in maintaining a favorable market in normal times and preventing disaster in emergency periods brought on by excessive marketings due to drouth and other causes," Dr. Hogan continued.

"One reason that I think so is shown by the increased demand for meat compared with its competitor foods. Another indication," he added, "is the fact that in spite of recession and unemployment, the American consumer has continued to purchase all the meat the industry produces."

The staff of the Meat Board reported on all facets of the Board's varied activities in connection with its nationwide program of meat research, education, information and promotion. Among the last twelve-month activities were 433 television programs, 50,273 showings of meat films, 3,400 daily and weekly newspapers provided with meat information for food pages, and four-day cooking schools held in 55 cities.

The Board's officers were reelected. They are R. J. Riddell, National Live-stock Exchange, Chicago, chairman; John F. Krey, Krey Packing Co., St. Louis, vice chairman; Mark Knoop, American National Cattleman's Association, treasurer, and Carl F. Neumann, secretary-general manager.

Other meat packer members of the Board are H. H. Corey, Geo. A. Hormel & Co.; Cornelius Noble, Noble Packing Co., and P. E. Petty, Swift & Company.

## INDUSTRY CHANGES

# Some as Seen by Canada Packers' Research Head

THE meat packing industry is now in a period of change," asserted Dr. Leon Ruben, director of research, Canada Packers, Limited, Toronto, in a talk before the first national convention of the Canadian Institute of Food Technology at the new Queen Elizabeth Hotel at Montreal. "New and better processes, a wide variety of food additives and potent anti-bacterial agents are making their appearance and are likely to bring about revolutionary changes within the next few years," Dr. Ruben told the group.

He said that the trend in the meat packing industry has been to replace the older batch methods of processing. Continuous processes are being introduced, bringing savings in labor and space, and can be counted on to produce a more uniform product in a more sanitary fashion. He cited the continuous dressing of beef animals as one of the first systems to make its appearance. It has been widely adopted in Canada and the United States.

"Several continuous processes for rendering lard have appeared in recent years," Dr. Ruben said as he went on to discuss the process developed by his own company.

"The cutting fats found on the outside of the animals are covered with a rind that adheres tenaciously to the fat. Although this rind is removed from larger pieces by the use of a skinning machine, small pieces of fat cannot be derinded mechanically and the whole fragment of fat and rind has to be rendered. Thus we lose a valuable gelatine raw material. It was most desirable to develop a continuous derinding process which would handle all rind-on fat, no matter what the size and geometry of the pieces.

"This problem was solved by Messrs. Dufault, Ruddell and Campbell of our laboratories who modified a Rietz mill, which is a stationary hammer mill with a circular screen (Figure 1). The hammers were shortened and specially shaped so that there was enough room between the tip of the hammer and the screen for the rind to slide through. The fat is cut into thumb-size pieces in a prebreaker and passed into the mill. The hammers, which are

rotating at high speed, whip the fat off the rind, which falls through and into the secondary discharge. The fat is ground through the screen and goes

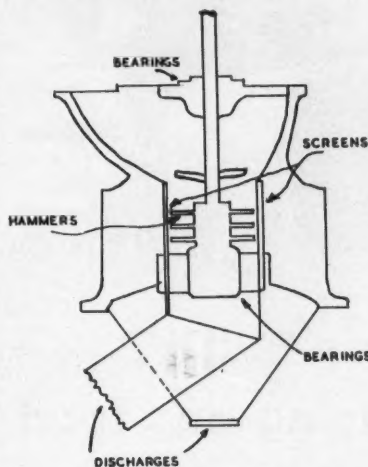


FIGURE 1: Modification of mill.

out the primary discharge. The fat, which is free of rind and in which almost all the cell walls are broken by the mechanical action of the hammers, now goes to the continuous lard rendering plant (Figure 2).

"The fat slurry first goes through a vacuum thermo-screw, where it is heated to 180° F. under vacuum. Under these conditions, the fat is melted and the protein coagulated. The mass is also de-aerated, which

prevents oxidation and helps with the separation of fat from protein in the next step. This separation is accomplished by a basket centrifuge of special design. Two streams are produced, the protein fraction and lard.

"The lard is handled conventionally as shown. The rindless fats from the inside of the animal go through another Rietz mill with unmodified hammers. Ruffle fat containing glandular material rich in lipases is first heated in a hot water bath to denature the enzymes. Without this precaution we would obtain a product very high in free fatty acids.

"The continuous lard rendering process produces a product of excellent quality and gives important savings in space, labor and in other less readily defined ways. It is the first continuous fat-rendering process to be operated on a substantial scale in Canada."

Dr. Ruben briefly described the continuous process patented by Swift & Company for making its "Brown-N-Serve" pork sausage.

**SMOKING AND CURING:** Referring to electrostatic smoking, Dr. Ruben said:

"One reason why this process has never won widespread acceptance is that the smokehouse is never used for smoking alone, but also has a heating (cooking) function. Thus, a ready-to-serve ham is held in the smokehouse not only until it is smoked, but also until it reaches the proper internal temperature to be considered fully cooked. There is little point in having the smoking done in a few minutes and then taking a long time in cooking. One way of warming a meat product rapidly is by dielectric heating in which the product is held in a rapidly alternating electrical field which causes rapid movement of the molecules within the piece of meat and thus raises its temperature from within. This method, too, has not been particularly successful, due largely to the fact that it is expensive, but also for other reasons. One can only speculate about the tremendous consequences that would result from the combination of electrostatic smoking and dielectric heating.

"Machines are now becoming available which can be used to inject hams with pickle using multiple

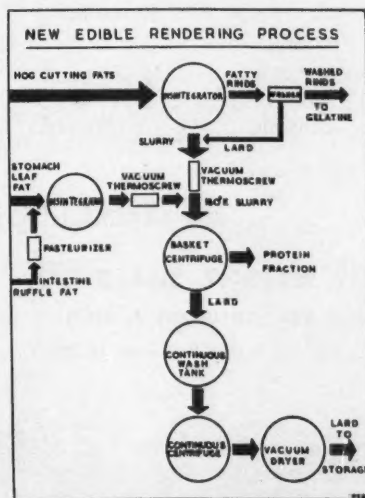


FIGURE 2: Canada Packers' system.

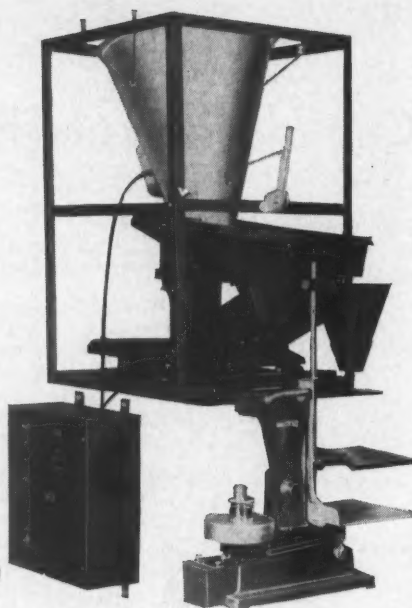
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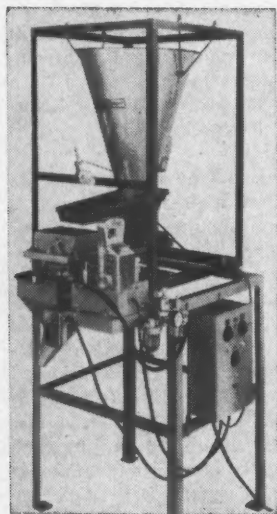
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needles. Very rapid cures are claimed, but the industry is still very far from developing a continuous curing process which would still retain the expected high quality of the product.

**ADDITIVES:** Dr. Ruben then discussed food additives, listing those that were allowed in meat products until about 1952, and those added since that time. In Canada, the use of chlortetracycline and oxytetracycline are permitted in both poultry and fish; in the United States, only in poultry. These are both wide-spectrum antibiotics which inhibit a wide variety of spoilage organisms. In the case of poultry, the antibiotic is added to mixture of ice and water, in which birds are chilled after evisceration to the extent of 10 p.p.m. Shelf life of treated birds is extended from 12 to 20 days. Processors in the southern United States can now ship to the New York market and Texas processors can ship to Los Angeles. However, the treatment cost is 0.5¢ per pound, a substantial amount in this highly competitive field. Only 8 per cent of the poultry in the United States is treated with antibiotics.

In beef and other red meats, there are two possible uses for antibiotics. The first is to act as a preservative and in southern countries where refrigeration is poor, their use is already permitted. The second application is to allow fast tenderization. Enzymes necessary for tenderization work best at higher temperatures. This is also true for bacteria. Antibiotics may permit us to tenderize rapidly without spoilage.

In discussing sterilization by radiation, Dr. Ruben said that a tremendous program is in full swing in the United States with various universities participating, as well as many private companies. A pilot plant is being planned to produce 1,000 tons of sterilized food per month.

Since there are a number of difficulties with irradiation sterilization of meat, irradiation pasteurization may be more readily applicable. Pasteurization by doses of 100,000 rep. or lower does not sterilize, but kills enough of the spoilage organisms to give extended shelf life. At this dosage level, problems with flavor and odor are minimal. Dr. Ruben also noted that this process would apply very nicely to prepackaged meat products.

He commented that Niven of the American Meat Institute Foundation had recently combined irradiation with antibiotics. There is little doubt that the two effects are highly synergistic and this may turn out to be a very fruitful approach.



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See Page J/Ma

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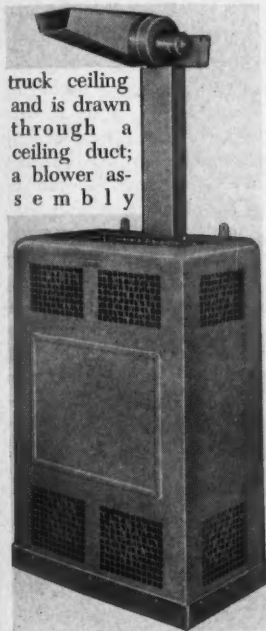
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# NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**TRUCK AIR CONDITIONER (NE 543):** This air induction unit for trucks operates off the truck battery; warm air rises to the



truck ceiling and is drawn through a ceiling duct; a blower assembly

forces the air down over water ice and the cool air is driven out through windows at base of unit. Manufactured by Air Induction Corp., New York City.

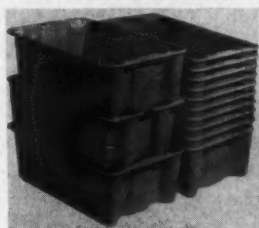
**ONE-MAN CONVEYOR (NE 549):** Only one man is needed to load, weigh, transport and discharge bulk material with this new, low-cost, bulk-scale conveyor. This 1,000-lb. capacity unit can accurately measure bulk material within an ounce. Fitted with a Fairbanks-Morse scale, this

conveyor eliminates the need for special stops at



floor scales; has a capacity of 18 cu. ft., and is welded of 14-gauge steel. The dump gate is 8 x 10 in. in size, and is controlled by an extension handle at rear. Manufactured by Suttle Equipment Corp., Chicago.

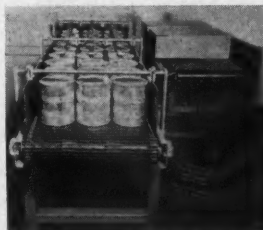
**TOTE PANS (NE 571):** These "Stack-n-Nest" pans are molded in one piece of fiberglass-reinforced polyester; design and construction permit pans either to stack or nest within their own dimensions; pans cannot rust, rot, dent, warp or soften, and are resistant to water, oil, and most chemicals. Available in molded-in colors in following sizes: 39 x 19 x 14 in. and 34 x 24 x 19 in. Manufactured



by G. B. Lewis Company of Watertown, Wis.

**CONDENSING UNITS (NE 539):** Ideally suited for such applications as meat cases, display cases, reach-in and walk-in coolers. Available in 1, 1½, and 2 hp. The 3-phase models are now being produced in same compact sizes as company single-phase unit. Operation of the units is economical and efficient, and does away with necessity for starting relays and capacitors. Manufactured by the Westinghouse Automotive Air Brake Co. of Evansville, Indiana.

**PACKOMATIC CASE-LOADER (NE 539):** One



attendant only is required for the operation of this case-loader. He squares the knocked-down shipping containers and folds the inner and outer bottom flaps, placing the container on the case-transfer mechanism, which delivers the open case to the loading horn where it is filled with six No. 10 cans. Manufactured by J. L. Ferguson Co., Joliet, Ill.

**ODOR MASK (NE 548):** This is an all-purpose masking agent for difficult deodorizing. Available in four different forms, each providing a specific end-fragrance effect. These include fresh mint, fruity, clean and sharp, fresh and outdoor. Made by Dodge & Olcott, New York City.

**SOURCES** for all kinds of equipment and supplies used in the meat and rendering plant can be found in the PURCHASING GUIDE FOR THE MEAT INDUSTRY.

**DOCK SHIELD (NE 559):** Frommelt Industries, Dubuque, Ia., announces a



new truck dock shelter that provides positive protection in any weather, and is particularly applicable for refrigerated dock and truck use. "Snug-fit" design has a spring-tensioned upper frame carrying the top cover, a weighted front curtain, and sliding front curtains. When retracting this model to the building, it is lifted free of the truck with pull cords from the dock level.

**BRINEMASTER (NE 567):** This salt-dissolving equipment delivers up to 200 gallons of brine per hour. With one change it can be converted for use with evaporated salt. Brinemaster is simple to operate; has no moving parts ex-



cept a float control valve. Manufactured by Diamond Crystal Salt Co., St. Clair, Mich.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (6-28-58).

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### Armour's New Branch Plant [Continued from page 27]

are moved into the blast chill room and subjected for a few minutes to a temperature of  $-20^{\circ}$  F. The product is not frozen, but the low temperature chill improves the flavor and also makes it possible to pack and ship sausage on the same day that it is made. This is a factor which gives the processor and retailer a freshness advantage.

Product to be packaged is moved from the chill cooler into the packaging room. Here a series of peelers discharge their output onto a packaging conveyor furnished by St. John. This belt discharges to two hand-sealing stations. The belt is equipped with a flipper by which the flow can be directed to either or both sides, depending upon the volume being packaged. The hand-sealed frankfur packages are deposited upon another conveyor table that carries them to an under-and-pass Exact Weight Selectrol automatic check scale. The unit rejects only those packages that are underweight; the units that are overweight are allowed to pass with those that make weight. The light packages are opened and repackaged to weight.

The plant possesses an automatic cage washing cabinet made by St. John. This unit has a device that deflects the overflow back into the steam coil-heated detergent pan during the detergent wash cycle. When the rinse is being done, the deflector directs the flow to the sewer. One of two sets of spray heads in the stainless steel cabinet is for the detergent and the other is for the rinse. This arrangement assures maximum use of the detergent and sanitation for the cages.

The compressor, boiler, condenser and truck washing rooms and automotive repair shop are located on one side of the building.

The section of the plant fronting Thrift road, a main artery in Charlotte's new industrial section, houses the sales and accounting offices; both connect with order assembly cooler.

The Armour Charlotte plant operates under federal inspection. It serves a sales territory within a radius of about 125 miles of the city. The plant employs about 150 persons and is part of Armour's southeast area under B. E. Hoover, vice president. Other administrative personnel include J. A. Higgins, Charlotte division manager; C. L. Williams, plant manager; L. A. Clark, sales manager; J. E. Veasey, plant superintendent, and J. G. Connelly, office manager.

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4. Consistent high quality

These are some of the benefits that Rose Packing Company, Chicago, Illinois, is getting from the Taylor Control Systems on their new Julian gas-fired smokehouses. Each smokehouse has a Taylor FULSCOPE\* Recording Wet-and-Dry-Bulb Controller which keeps the strictest possible control over smoke, humidity and temperature in processing Canadian bacon and hams.

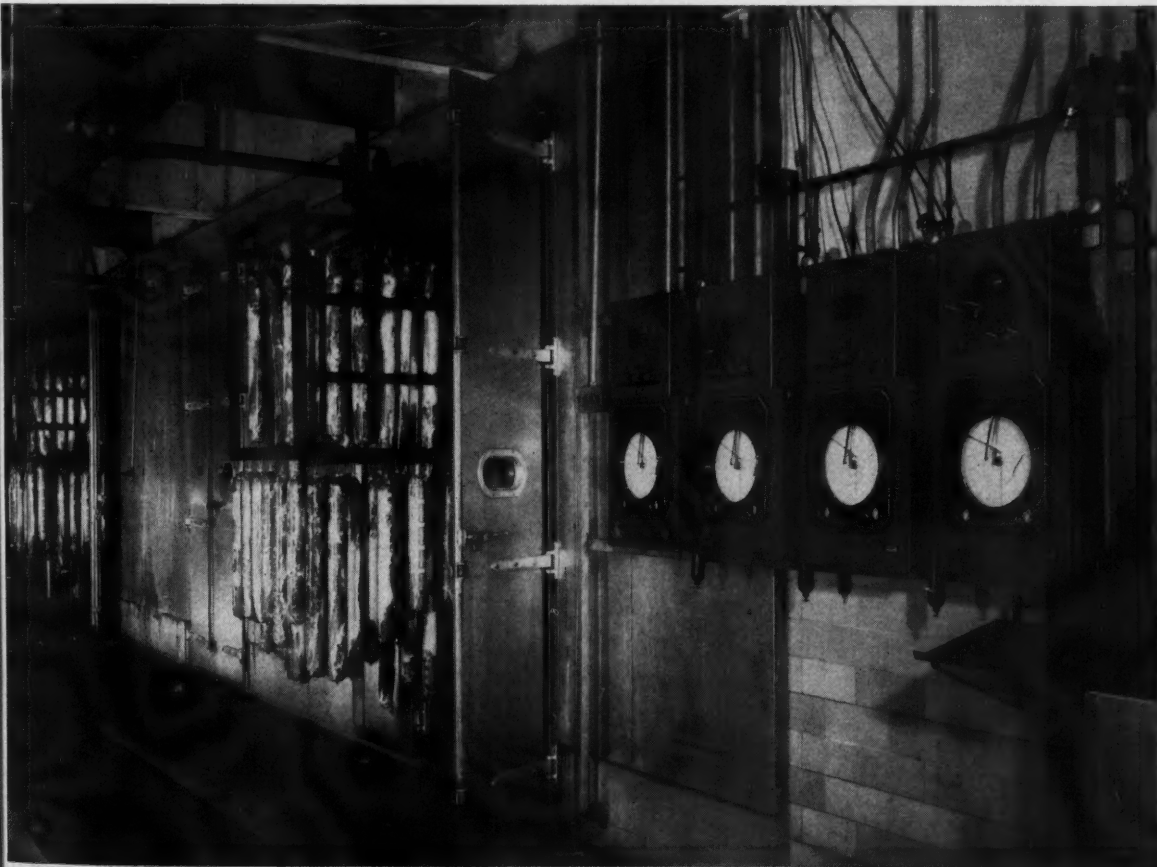
\*Reg. U.S. Pat. Off.

The dry bulb control adjusts the main gas and air mixing valve to maintain a constant temperature in the smokehouse. The wet bulb control maintains a constant humidity by throttling the spray water valve and by positioning the inlet and outlet dampers to control the amount of recirculation.

When you order new processing equipment you can help to assure its continuous operation at maximum efficiency by specifying "Taylor equipped as usual." Write for **Catalog 500 MP**. Taylor Instrument Companies, Rochester, N.Y., or Toronto, Ontario.

## Rose makes money 4 ways with *Taylor* smokehouse control!

*Taylor controlled Julian gas-fired smokehouses at Rose Packing Co., Chicago, Ill.*



*Taylor Instruments* **MEAN ACCURACY FIRST**

## Pig Crop Up a Little

[Continued from page 23]

or 7 per cent above 1957 and 5 per cent over the 1947-56 average.

The number of hogs six months old and over on farms and ranches June 1 was 1 per cent greater than a year earlier.

The West North Central, South Atlantic, and Western regions, showed increases from 1957 in spring pigs. The East North Central remained about the same as a year earlier, and decreases were recorded in the North Atlantic and South Central regions. By regions, the 1958 spring pig crop as a per cent of 1957

is as follows: North Atlantic, 91 per cent; East North Central, 100; West North Central, 105; South Atlantic, 101; South Central, 97, and for the West, 110.

The number of sows farrowed in the spring of 1958 totaled 7,486,000 head, 3 per cent more than last spring but 10 per cent less than average. The 1958 spring farrowings were 3 percentage points less than indicated by farmers' reports on breeding intentions last December. All regions except the West showed decreases from the December intentions.

The 7.05 pigs saved per litter this spring is the second highest on record, being exceeded only by the 7.12

pigs saved last spring. The decline in average litter size was general in all regions except in the West. The 1 per cent decline in the spring litter size followed seven consecutive years of increases that averaged about 2 per cent per year. Unfavorable weather conditions and a larger portion of the crop farrowing in the earlier months contributed to the decline.

There was a sharp change from 1957 in the monthly distribution of spring farrowings. Farrowings during the December through February quarter at 37.1 per cent of the spring total compared with 33.3 per cent during the same period last year. This continues the trend in recent years to earlier farrowings.

Reports on breeding intentions indicate that 5,874,000 sows will farrow during the fall season (June through November) of 1958. If these intentions are realized, the number of sows farrowing this fall would be 13 per cent more than during the fall of 1957 and 11 per cent more than average. Compared with last year, all regions except the North Atlantic showed increases in the number of sows intended for fall farrowings. The increase is the greatest in West North Central with an increase of 21 per cent. The West was up 15 per cent; the East North Central, up 10 per cent, the South Central, up 8 per cent, and the South Atlantic, up 6 per cent.

If fall farrowing intentions materialize and the number of pigs saved per litter equals the average, with an allowance for upward trend, the 1958 fall pig crop will be about 41,500,000 head. This would be the largest fall crop since 1943, when the record fall crop of 47,584,000 pigs was produced.

The number of hogs over six months old (including sows) on farms June 1 this year was 15,073,000 head, an increase of 1 per cent over the 14,914,000 head a year earlier. The 1957 fall pig crop, which would supply a substantial proportion of the hogs six months old and over on June 1, 1958, was only slightly larger than in 1956. Total commercial hog slaughter January through April, 1958 was 6 per cent below a year earlier, and federally inspected slaughter in May was 9 per cent below May, 1957. Sows held for fall farrowing represent a much larger proportion of the June 1 inventory of hogs over six months of age than those held for this purpose last year.

The number of all hogs and pigs on farms June 1, 1958, in the nine states for which comparable data are available totaled 46,434,000 head.



A good seasoning is the secret of good sausage . . . but it's no secret that AROMIX high quality

**packs a sales wallop!**

seasonings and specialties provide the sales punch your quality sausage and loaves deserve. Go a "round" or two with AROMIX.

**AROMIX CORPORATION**

1401-15 W. Hubbard St. • Chicago 22, Ill. • MOntree 6-0970-1

**OUR 77th YEAR**

**BERTH. LEVI & CO., INC.**

**"THE CASING HOUSE"**

CHICAGO • NEW YORK • LONDON

BUENOS AIRES • SYDNEY • WELLINGTON • ZURICH

**PORK • BEEF • LAMB • VEAL**

**CANNED MEATS**

**COMMERCIAL SHORTENINGS**

**NATURAL CASINGS • DRY**

**SAUSAGE • LARD FLAKES**



**Rath's**

BLACK HAWK

**MEATS**

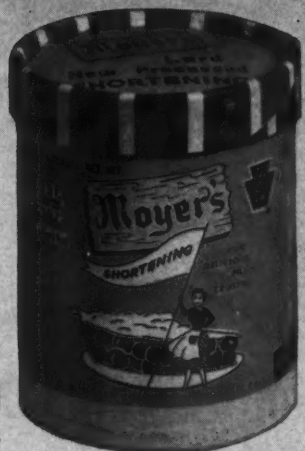
FROM THE LAND OF CORN

**THE RATH PACKING CO., WATERLOO, IOWA**



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HERE'S YOUR NEW  
**Extra Dividend**  
 MEAT PRODUCT  
 PACKAGING!



Moyer's knows New "Flavor-Guard," leak-proof, plasti-processed paper packaging by Sealright means Bigger Profits, More Sales Vitality wherever their meat products are sold! These NEW Meat packaging ideas are "Packageered" by Sealright to "Flavor-Guard" meat products and keep them fresh and "eating-good" . . . from packer to consumer's table. NOW, visualize your own meat product in a Sealright 8 oz. to 45 lb. packaging idea. . . You'll find "Packageering" it in a "Flavor-Guard" container brings extra dividends through extra serviceability and more attractiveness.



Sealright "Packageering" means better business for your Meat Products.

**Sealright**

Sealright-Oswego Falls Corporation, Fulton, N. Y.—Kansas City, Kansas—Sealright Pacific Ltd., Los Angeles, California—Canadian Sealright Co., Ltd., Peterborough, Ontario, Canada.

SEALRIGHT CO., INC., FULTON, NEW YORK  
 Send me my Test Kit of NEW "Flavor-Guard" Meat Packaging Ideas.

NP-658

Name ..... Title .....

Company .....

Address .....

City ..... Zone ..... State .....



... from beginning to end ...

**CUSTOM**

.....

**DESIGN**

to

**EFFICIENT**

.....

**INSTALLATION**



## Julian Smokehouses add up to Big Profits!

When you call on JULIAN for capable, professional handling of your smokehouse problems, you actually **SAVE MONEY** in the long run. After all, this expert advice costs you nothing . . . and the benefits you enjoy in better flavored meats . . . better looking products . . . less shrinkage

. . . and improved, all-around smokehouse operation, can only mean **MORE PROFITS** for you. Yes, from beginning to end . . . you're in good hands when you depend upon JULIAN to come up with the right solution to your smokehouse problems. But why not discover that for yourself, today?

*Julian*

**engineering company**

5127 NORTH DAMEN AVENUE, CHICAGO 25, ILLINOIS

West Coast Representative: Meat Packers Equipment Co., 1226 49th Ave., Oakland 1

Canadian Representative: McLean Machinery Co., Ltd., Winnipeg, Canada

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COLD  
STORAGE**  
CORPORATION

**You** have definite advantages in storing in a plant of the UNITED STATES COLD STORAGE CORPORATION. Operating eight large warehouses in seven cities, the corporation has in its organization specialists in warehousing methods, storage conditions, engineering, accounting, financing, marketing and traffic, usually not available in individual operations. The experience of our personnel, plus memberships in the NATIONAL ASSOCIATION of REFRIGERATED WAREHOUSES and THE REFRIGERATION RESEARCH FOUNDATION, provide a pool of knowledge which is available to you and can solve many a problem. Our integrity, financial rating and record of successful operation command the respect of your banker.

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• DALLAS

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• OMAHA

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P. O. Box 176

# The Meat Trail...

## Dr. Betty Watts of Florida Receives AMIF Vibrans Award

Dr. BETTY M. WATTS, professor of foods and nutrition at Florida State University, Tallahassee, has been selected by the American Meat Institute Foundation as the recipient of the F. C. Vibrans' Senior Scientist Award for 1958. B. S. SCHWEIGERT, the Foundation's director of research and education, announced.



DR. WATTS

The Vibrans Award was established in 1957 by the AMIF to make it possible for an outstanding university scientist to spend the summer months working with Foundation staff members in Chicago on basic research programs using new scientific techniques. Dr. W. J. AUNAN of the University of Minnesota was the recipient of the first award in 1957.

Dr. Watts has an outstanding record of academic achievements in the fields of teaching and research relating to biochemistry, nutrition and food technology. She received her academic training at Wilson College, Chambersburg, Pa., and Washington University, St. Louis, Mo., and held

teaching and research appointments at the University of California, Washington State College and Syracuse University before joining the staff at Florida State University in 1951. Dr. Watts and her associates have published more than 70 papers, many of which are concerned with the chemistry of changes occurring during processing, storage and irradiation of meat, meat products and other foods.

## PLANTS

Beverly Meat Co., Tucson, Ariz., is constructing a new packing plant that will cost approximately \$500,000. Plans for the new abattoir, sausage and rendering departments, chill, sales, packing and holding coolers and hide building were made by JOHN E. ROWLAND, consulting engineer of Carmel-by-the-Sea, Calif. The plans have been approved by the USDA. A. I. STONER is president and general manager of Beverly Meat Co.

R. L. Zeigler, Inc., which operates three plants in Alabama, will spend \$1,500,000 expanding its meat slaughtering and processing facilities, the company has announced. A \$200,000 expansion program is being completed at the Selma plant, and the firm plans to construct substantial new facilities at its Tuscaloosa and Bessemer plants within the next year. New additions completed at the Sel-



"SEAL OF APPROVAL" for humane beef slaughter has been awarded to Hunter Packing Co., East St. Louis, Ill., by The American Humane Association, Denver. Frank A. Hunter, jr. (left), company president, accepts award from Fritz K. Grolock, president of Missouri Humane Society. Hunter plant, which processes approximately 100,000 cattle annually, now uses Cash-X stunning pistol in all beef slaughter, the company announced.

ma slaughtering and processing plant within the past 18 months include a new sausage kitchen, beef cooler and packing cooler. The Selma plant now has 44,000 sq. ft. of floor space, including 20,000 sq. ft. under refrigeration, according to J. M. GENTRY, plant manager. The Selma plant and the Tuscaloosa plant, which is managed by JOHN BELL, slaughter a total of more than 200,000 hogs and 80,000 cattle a year. C. V. SELF is manager of the Bessemer processing plant. The company, established by R. L. ZEIGLER as a small operation in Bessemer in 1927, now employs approximately 600 in the three plants.

John R. Morreale Co., Chicago meat wholesaler, which suffered a total loss of product in a recent fire that damaged several plants on Fulton st., has purchased much larger, modern quarters at 220 N. Peoria st. JOHN R. MORREALE, owner, announced. The firm now is serving customers from the new location.

Haley's Foods, Inc., Hillsboro, Ore., and M & S Canning, Portland, Ore., have been merged under the Haley's name. The M & S operation will be moved to Hillsboro in September upon the completion of a new \$250,000 food processing building, according to WILLIAM C. WATKINS, president of Haley's, who also will be president of the combined company. Haley's is a meat canner and frozen meat processor. M & S cans such items as dried beans, spaghetti in



SAUSAGE COMMITTEE of American Meat Institute lunched on Uncle Sam sandwiches at recent meeting in Union League Club, Chicago. Sandwich, featuring more than a dozen varieties of sausage and other ready-to-serve meats, was named after Sam Wilson, prototype of original Uncle Sam and meat packer who supplied meat to American troops during the War of 1812. Milton A. Talbert (second from right), chairman of sausage committee and general manager of Armour and Company sausage division, served his fellow members. Shown (l. to r.) are: F. Howard Firor, general manager of Merkel, Inc., Jamaica, N. Y.; George M. Lewis, AMI vice president; H. Rumsey, jr., executive vice president of Tobin Packing Co., Inc., Rochester, N. Y.; Talbert and Harry G. Johansen, sausage department manager, The Cudahy Packing Co., Omaha. Other members are out of range of camera.



cheese sauce and hominy. New lines in both canned and frozen foods are being planned, Watkins said. FLOYD B. CASE, vice president and sales manager of Haley's, will be vice president and sales manager for the new frozen foods division covering 11 western states and Alaska. DON MALTBY, partner in M & S, will be vice president of the canned sales division, and COKE SMITH, also an M & S partner, will be production manager. A separate building will be utilized to process dog food for northwest sale under a new contract with Perk Foods Co., Chicago.

New telephone number of Armour and Company's general offices, which are being moved this weekend to 401 N. Wabash ave., Chicago, is WHITE-hall 3-3100. Armour will occupy the entire sixth floor and parts of the fifth and seventh floors at the Wabash ave. address. Offices of the Armour Chicago plant and the research laboratories will remain at 1425 W. 42nd st., but the telephone number for these units will be changed to YARds 7-4141. Offices of The Armour Auxiliaries at 1355 W. 31st st., The Armour Leather Co. at 426 W. Randolph st. and other Chicago units of the company will not be affected.

## JOBS

Mrs. MARIAN MARGOLIN SHEAR has been appointed advertising manager of Maurer-Neuer, Inc., Kansas City, Kans.

The appointment of H. H. HOLCOMB as executive vice president and general manager of Patrick Cudahy, inc., Cudahy, Wis., has been announced by M. F. CUDAHY, president. Holcomb entered the industry in 1933 with the Swift & Company at St. Joseph, Mo., and subsequently worked for



HONORARY TITLE of "admiral in Texas navy" is conferred upon T. H. (Ted) Broecker (right), president of National Independent Meat Packers Association, and John A. Killick (third from left), NIMPA executive secretary, by Herman Waldman, president of Texas Independent Meat Packers Association, acting for Governor Price Daniel. Looking on approvingly during presentation in Dallas are some members of TEX-IMP board of directors. Broecker and Killick will be among guest speakers at TEX-IMP convention set for August 14-16 at Shamrock Hilton Hotel in Houston. Shown (l. to r.) are: Ray Johnson, Lubbock Packing Co.; Wade Beesley, West Texas Packing Co., Inc.; John Killick; Fred Dixon, Dixon Packing Co.; Herman Waldman, Dallas City Packing Co.; Bill Twedell, Houston Packing Co.; Joe Coble, Palestine Packing Co., and T. H. Broecker, The Klarer Co., Louisville, Ky.

Geo. A. Hormel & Co., Austin, Minn. For the past 12 years he has been employed as management representative for Armour in South America.

D. A. LYON has been named administrative assistant to E. A. TROWBRIDGE, manager of the Omaha plant of Wilson & Co., Inc. Lyon, who joined Wilson in Chicago in 1950, became assistant manager of the provision department in Omaha in 1954 and head in 1956. C. W. SHAFER succeeds him as provision manager.

## TRAILMARKS

John McKenzie Packing Co., Burlington, Vt., has begun a one-year experimental program in conjunction with the University of Vermont to see whether meat-type hogs can be

raised successfully in that area. The company has erected a new plywood hog house on a 65-acre tract of land, and employees will keep day-to-day records for a year on the experimental farm. If the experiment proves successful, GERALD MCKENZIE, president and general manager, explained, the firm will start the farmer going with a sow and then take back the sow and one of her litter after she farrows. The farmer would own the rest.

The appointment of ANTHONY DE-ANGELIS, former president of Adolph Gobel, Inc., North Bergen, N. J., as president of the same company under its current reorganization has been approved by Federal Judge R. J. WORTENDYKE, JR., in Newark. Other new officers approved by the judge are: vice president, LEO F. LAMPERT,



SIXTEEN VETERAN employees of H. H. Meyer Packing Co., Cincinnati, have received 25-year service awards. Gift watches were presented at the eighth annual banquet meeting of the Quarter Century Club in the Queen City's Union Terminal dining room. Eighty-three active members and a dozen retired employees looked on as H. Harold Meyer (left), president of 82-year-old meat packing firm, made

award presentation. Newly-elected Quarter Century Club members are (l. to r.) front row: Clarence Washington, sr., Louis Amend, Minnie Pabst, Katherine Gergen, Hazel Singleton, James Zureick, Gordon Meyer and Edmund Skottowe. Back row: Paul Wohlwendler, James Settles, John Rork, Everett Reid, William Staub, John Murphy, James McMillen and Henry Huber. Portrait is of founder.

who is chairman of the creditors' committee; treasurer, MERTON LANE, who is controller of Charles Miller & Co., North Bergen abattoir, and secretary, WILLIAM D. DECKER, a Jersey City attorney. Judge Wortendyke has set July 15 as the deadline for filing claims against the company.

Congressional Medal of Honor holder JOHN R. CREWS, who has been employed by Wilson & Co., Inc., at Oklahoma City for the past 12 years, received the bachelor of science degree in business administration at Oklahoma City University recently after attending night school for seven years. In addition to the country's highest honor, awarded to him in 1948, Crews holds the Silver Star and the Bronze Star with two oak leaf clusters for heroism in Europe during World War II.

JOHN T. KEENE, vice president and general manager of Ed. Auge Packing Co., San Antonio, Tex., has been elected president of the San Antonio Optimists Club. Active in industry affairs, he also is a director of the Texas Independent Meat Packers Association.



JOHN KEENE

Keene is a son-in-law of ED. AUGE, president and founder of the San Antonio concern.

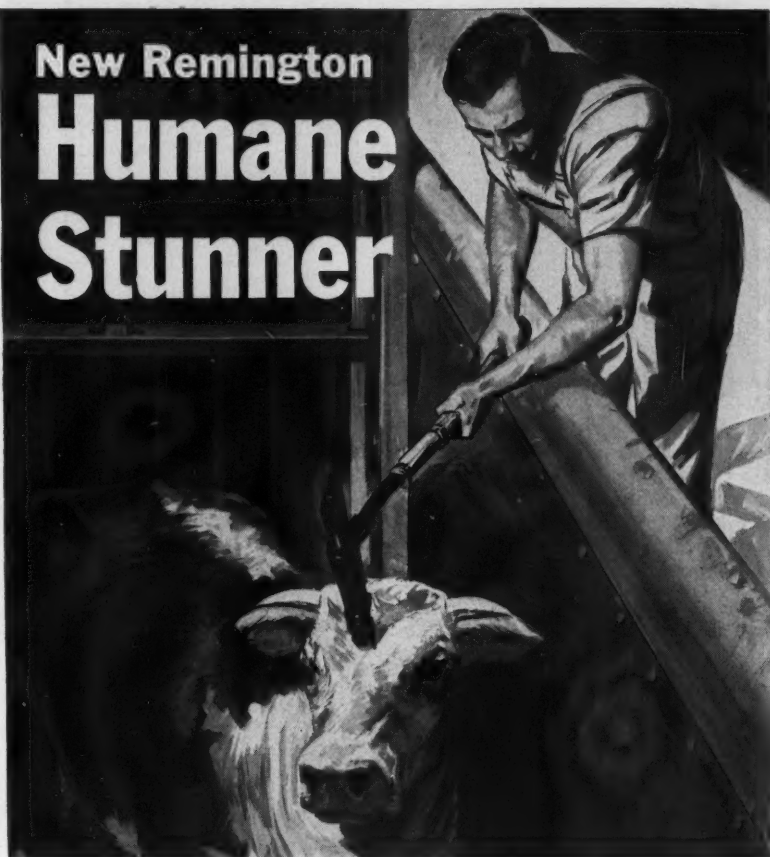
I. J. MAITIN, who has been associated for several years with MORRIS FRUCHTBAUM, well-known packing-house designer of Philadelphia, has joined the latter in the formation of a new organization, Fruchtbau and Maitin. Office of the new architectural and engineering firm is located at 1231 Sansom st., Philadelphia 7, Pa.

L. J. HABLAS has been elected president of the West Fargo (N.D.) Dealers & Order Buyers Association.

J. O. HARRINGTON, personnel manager of the John Morrell & Co. plant in Sioux Falls, S. D., has been appointed a member of the business advisory council of the School of Business at the University of South Dakota. He succeeds L. E. WINNETT, who served on the council for 12 years before being transferred by Morrell from Sioux Falls to Ottumwa.

The Northwest Locker and Freezer Provisioners Association has been organized with headquarters at 3140 S. E. Hawthorne blvd., Portland, Ore. The association replaces the former Oregon Frozen Food Locker As-

## New Remington Humane Stunner



**One light tap renders animal instantly unconscious  
... without damage to hide or skull!**



▲ **Special Penetrator Assembly** can replace stunning knob when skull or hide damage is not a factor.

### ◀ **Rapid-Action Stunning Instrument**

Only seconds are required to load, position and discharge the Humane Stunner. Spent Power Load is mechanically ejected. Action is fast and sure, permitting knocker to keep pace with busiest production lines.

Here's the modern stunning instrument that offers high efficiency, safety and ease of use. Remington 22 caliber Power Loads drive a piston-mounted stunning knob, which delivers a powerful, consistently uniform blow. Animal is rendered unconscious instantly, painlessly.

Functional design of the Humane Stunner reduces fatigue, permits knocker to stand in comfortable position for accurate, single-blow stunning—even after hours of operation.

We'll gladly send a free booklet or arrange a demonstration. Just mail coupon below.

**Remington** 

## HUMANE STUNNER

Remington Arms Company, Inc.  
Industrial Sales Division, Dept. NP-628  
Bridgeport 2, Connecticut  
Please send me free booklet about the Humane Stunner.  
☐ Please arrange a demonstration of the instrument.

Name ..... Position .....  
Firm .....  
Address .....  
City ..... State .....





## HUNTER CARGO COOLERS

### TRUCK REFRIGERATION SYSTEMS

**for positive dependability...  
efficiency... serviceability  
... light weight and low cost**

Moderate or zero temperature ranges, single or multiple drop operations, long or short hauls, — whatever your requirements you're certain to find the answer to your refrigeration problems in the great new line of Hunter Cargo Coolers.

These performance-proved mechanical refrigerators for trucks are the result of Hunter's nearly twenty years of specialized experience in the design and manufacture of mobile temperature control systems.

Hunter Cargo Coolers are made in a variety of types, sizes and capacities. Individual models are engineered to employ most efficient power systems for the particular refrigeration job to be done — hydraulic drives, electric drives, engine-mounted compressor drives, etc.

Write for descriptive literature  
and specifications on models to  
meet your specific requirements



**HUNTER** MANUFACTURING COMPANY  
30525 AURORA RD. • SOLON, OHIO  
TRANSPORT HEATING AND REFRIGERATION



- light weight — permit bigger payloads
- compact — occupy less cargo space
- more refrigerating capacity per pound of weight
- high volume, low velocity air flow
- easier to install — designed for maximum serviceability
- lowest initial costs
- lower operating and maintenance costs
- rugged construction
- longer work life



sociation and includes both Oregon and Washington locker operators and other suppliers of meat and frozen foods to home freezer owners.

RAY J. SEIFF, who has been well known in the meat industry for many years, has opened his own brokerage office at 605 N. Michigan ave., Chicago. His major effort is expected to be concentrated on beef carcasses and cuts from domestic, South American and New Zealand sources.

HERBERT E. SUTTON, a division head in Swift & Company's canned foods department, has retired on pension after more than 35 years with the company. Sutton started with Swift in 1922 in the office managers department at Chicago. He has held positions with the general Table-Ready meats department, Omaha Packing Co., and canned foods department, all at Chicago, and the Albany (N. Y.) district office.

A. D. DONNELL, president of The Rath Packing Co., Waterloo, Ia., has been re-elected treasurer of the Iowa College Foundation.

A supermarket being constructed in Prosser, Wash., will be operated under the name of "Super Duper" by five brothers who now operate Prosser Meat Co. and a cold storage locker business. The brothers are ROBERT, ORNIA, DONALD, NEAL and ALBERT EVANS.

M. L. LANDERS, head of Imperial Meat Co., Denver, has announced the entry of his firm into the institutional portion-control market. The company will supply a dozen aged beef products, headed by frozen steaks in 10-lb. packages.

C. W. (CHET) EVERHART has retired as credit manager of The Cudahy Packing Co. at Wichita, Kans., after 45 years with the firm.

ROBERT A. BATEMAN, general purchasing agent for Geo. A. Hormel & Co., Austin, Minn., has been elected president of the Twin City Association of Purchasing Agents. The group is made up of 250 members, largely from Minneapolis and St. Paul.

## DEATHS

LOUIS HOCKMAN, 59, Philadelphia wholesale meat dealer, died recently. He was the owner of M. Weinstein & Co. and Lorch Co., Inc.

MAX RIND, 67, president and founder of Milwaukee Sausage Co., Seattle, has passed away. He established the sausage concern in 1913. Surviving are the widow, BERTHA; a son, MARTIN, and a daughter, ANNA.



## Flashes on suppliers

**PACKAGING MATERIALS SERVICE:** JAMES F. DONOVAN has been appointed midwest manager, according to ROY HANSON, vice president and director of sales. Donovan's headquarters will be in Chicago, and his territory will include Illinois, Indiana, Ohio, Kentucky and Michigan. The parent company is Milprint, Inc., of Milwaukee, Wisconsin.

**THE CROWN REFRIGERATION SUPPLY CO.:** This Baltimore firm has been appointed a wholesaler of Recold air conditioning and refrigeration products, H. T. JARVIS, president of Recold Corp., announced. Owned by A. C. HUBER, the Crown company has been operating in Baltimore for more than ten years.

**STARR PARKER, INC.:** This industry equipment distributor announces the opening of an office and showroom at 843 Marietta st., Atlanta, Ga. It will be in charge of WILLIAM B. SMYTHE, JR., who has had extensive experience in plant engineering.

**CLEAVER-BROOKS CO.:** The sales organization of this packaged boiler manufacturing company, Milwaukee, has been divided into five districts, announced J. C. CLEAVER, president. The districts are New York City, Atlanta, Dallas, San Francisco and Milwaukee.

**McCLANCY CO.:** FRANK CORLEY has been elected a vice president and director of this Beaumont, Texas, spice manufacturer. Corley also has been elected chairman of the suppliers' group, Texas Independent Meat Packers Association, Dallas.

**MERIT PAPER CORP.:** This Brooklyn company is now distributing Olin cellophane, it was announced by SAUL A. BROWN, president of Merit. The company will be responsible for sales of the packaging film in the New York metropolitan area.

**KAISER ALUMINUM & CHEMICAL SALES, INC.:** ROGER W. MAJOR has been appointed manager of development for the foil and container division, it was announced by R. P. JENSEN, division sales manager of this Chicago firm.

**A. E. STALEY MANUFACTURING COMPANY:** FRANK W. JULSEN has been named corn division advertising manager of this corn and soy bean processing firm in Decatur, Ill., it was announced by E. K. SCHEITER, president.

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## can do so many jobs *So Well!*

To carry your production from the initial processing stage right through to the shipping department . . . just press the control button on a Wendway Light Product Conveyor. Wendway delivers a steady flow of products or materials smoothly, quietly, wherever you need them. Up, down, around, through walls and back again. It's that versatile! See for yourself how Wendway can save you money in space, handling costs, convenience and time. Just fill in the coupon below.

Wendway Conveyor belt, constructed of special #7 wire and fabricated on specialized machines, is an exclusive development of Union Steel Products Co.



### Mail Today

UNION STEEL PRODUCTS CO.  
ALBION, MICHIGAN

this trio takes to the tank to **WAX** enthusiastic



about **STA-TUF** before sending it a'packing to packers...



**H·P·SMITH PAPER CO.**

CHICAGO 38

PAPERS FOR MEAT PACKERS FOR OVER 50 YEARS

## ROTARY HOG SHOULDER TATTOO

for marking LIVE Hogs for  
identification after slaughter

Tattoo identification stays with the carcass right onto the cutting floor. Identifies lots according to origin, buyer, shipper, basis of purchase, or any way you wish—quickly, economically, and permanently.



One slap on the shoulder leaves a legible, permanent tattoo on the carcass, as shown at right below.

Equipped with easy-grip handle fitted to your hand. 15" long, weight 1½ lbs.

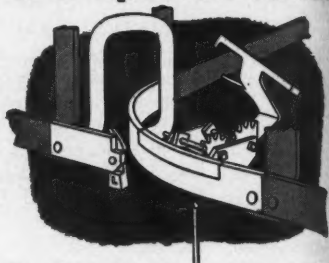
Lever-locking Hog Slapper Tattooer also available.

See page K/Ev



X062  
**EVERHOT MFG. CO.**  
MAYWOOD, ILLINOIS

## Le Fiell All-Steel Gear-Operated Switch



### For Trouble-Free Switching

Here's a rugged track switch you can really depend on. Won't break, needs no maintenance. Assures a smoothly operating track system—no more shutdowns, no more expensive time lost for annoying track breakdowns.

The safe gear-operated feature gives you positive control, as the switch is fully "closed" or fully "opened."

Easy to add to your present track system, the Le Fiell all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

Available in all types for ¾" or ½" x 2½", ½" x 3" or 1-15/16" round rail.

Write:

Le Fiell  
Company

1471 Fairfax Ave., San Francisco, Calif.

1958



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Symbol...**

indicates those companies who are supplying specifications and detailed buying information on their products (or services) in the 1958 Purchasing Guide—to help you make better buying decisions.

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### GET THE FULL STORY

You're undoubtedly using the Purchasing Guide as a matter of course when working on buying decisions. Why not gain the greatest possible benefit from its use by making it your practice to study the special product information pages carried by many of the leading suppliers to your industry? Here is the place to go for detailed, specific information—the kind you need to make the best possible buying decisions.

# ALL MEAT . . . output, exports, imports, stocks

## Meat Output Off; Hog Kill Above 1957

Meat production fell back last week after the previous week's advance, as volume declined to 359,000,000 lbs. from 383,000,000 lbs. for the week before and lagged about 4,000,000 lbs. below last year's volume of 363,000,000 lbs. for the same June week. All slaughter was down, and below that of last year, except that of hogs, which numbered about 39,000 head larger than a year ago. Hog kill last week was about 70,000 head below the week before.

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
June 21, 1958	354	196.8	980	138.3
June 14, 1958	375	209.2	1,050	148.2
June 22, 1957	372	202.6	941	132.8

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 21, 1958	105	13.5	241	10.8	359
June 14, 1958	110	14.1	260	11.7	383
June 22, 1957	128	16.6	247	10.8	343

1950-58 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 349,561.

1950-58 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		LARD PROD. Per cwt.
	Live	Dressed	Live	Dressed	
June 21, 1958	1,002	556	252	141	—
June 14, 1958	1,005	558	252	141	—
June 22, 1957	975	545	254	141	—

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.
	Live	Dressed	Live	Dressed	
June 21, 1958	232	129	93	45	—
June 14, 1958	230	128	93	45	—
June 22, 1957	232	130	91	44	15.0

## AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 161,600,000 lbs. on June 14. This volume was 23 per cent below the 210,700,000 lbs. in stock about a year earlier.

Stocks of lard and rendered pork fat at 42,500,000 lbs. compared with 60,400,000 lbs. in stock a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

June 14 stocks as percentages of inventories on			
	May 31	June 15	1957
<b>HAMS:</b>			
Cured, S.P.-D.C.	110	91	
Frozen for cure, S.P.-D.C.	92	64	
Total hams	98	72	
<b>PICNICS:</b>			
Cured, S.P.-D.C.	105	88	
Frozen for cure, S.P.-D.C.	108	45	
Total picnics	107	53	
<b>BELLIES:</b>			
Cured, D.S.	104	116	
Frozen for cure, D.S.	96	221	
Cured, S.P.-D.C.	108	88	
Frozen for cure, S.P.-D.C.	92	84	
<b>OTHER CURED MEATS:</b>			
Cured and in cure	101	110	
Frozen for cure	109	44	
Total other	104	72	
<b>FAT BACKS:</b>			
Cured, D.S.	104	128	
<b>FRESH FROZEN:</b>			
Loins, spareribs, neckbones, trimmings, other—Total	97	61	
TOT. ALL PORK MEATS	97	77	
LARD & R.P.F.	94	70	

## MAY KILL BY REGIONS

United States federally inspected slaughter by regions in May 1958, with totals compared, in 000's:

Region	Cattle	Calves	Hogs	Sheep & Lambs
N. Atl. states	112	72	448	160
S. Atl. states	97	42	252	91
N.C. states—East	295	136	1,076	91
N.C. states—N.W.	467	62	1,623	286
N.C. states—S.W.	121	13	433	80
S. Central states	174	80	368	199
Mountain states	95	3	78	115
Pacific states	167	31	171	182
Totals, May 1958	1,468	438	4,444	1,122
Totals, May 1957	1,665	580	4,884	1,133

## U.S. LARD STOCKS

Stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on April 30, 1958 totaled 86,580,000 lbs. This volume compared with 85,211,000 lbs. in stock on the close of March and 127,116,000 lbs. at the close of April last year.

## Meat Index At New Record

Meat prices swung back upward in the week ended June 17 after two successive weekly declines, and reached a new record high of 115.8. This index represented a 0.9 percentage point increase over that for the previous week and compared with 92.6 for the same week last year. The average primary market price index rose to 119.0 from 118.8 per cent.

## U. S. Meat Imports Up More In May

Foreign meat continues to enter the country in heavy volume, according to a U. S. Department of Agriculture report. Total meat imports reached 66,365,772 lbs. in May compared with 62,861,644 lbs. in April and 64,148,468 lbs. in May last year. New Zealand, our largest supplier, shipped 18,017,843 lbs. during the month. Argentine exports to the U. S., mostly canned beef, amounted to 15,757,879 lbs. Imports from Canada amounted to 7,007,408 lbs. U. S. meat imports in May, by country of origin, are listed below as follows:

Country of origin	Fresh meats and edible offal			Cured meats		
	Beef and veal Pounds	Lamb and mutton Pounds	Pork Pounds	Beef Pounds	Pork Pounds	
Argentina	3,800,613	2,324,454	—	8,615,008	—	
Australia	2,614,387	—	3,121,977	—	519,403	
Canada	—	—	—	2,031	368,145	
Denmark	—	—	—	—	9,628	
Germany	—	—	—	—	9,548	
Holland	—	—	—	—	4,947	
Ireland	2,444,302	64	840	—	—	
Mexico	4,396,808	—	2,700	—	—	
New Zealand	17,310,029	700,990	2,344	—	—	
Paraguay	—	—	—	113,814	—	
Poland	—	—	—	—	—	
Uruguay	—	—	—	—	—	
All others	612,918	296	2,500	5,000	2,000	
Total—May 1958	31,239,147	3,225,804	3,130,361	8,735,853	913,671	
May 1957	7,808,693	543,610	2,173,543	1,884,876	684,225	

Country of origin	Canned meats			Miscellaneous	Totals
	Beef Pounds	Pork Pounds	Misc. Pounds		
Argentina	6,891,593	31,798	78,840	140,640	15,757,879
Australia	18,000	—	9,408	12,617	6,425,032
Canada	30,769	279,327	24,689	3,791	7,007,408
Denmark	5,678	3,045,566	256,150	—	3,677,570
Germany	—	511,850	9,379	—	547,925
Holland	—	3,066,507	77,276	—	3,158,531
Ireland	—	—	—	—	2,450,153
Mexico	—	—	—	—	4,438,068
New Zealand	—	—	—	—	18,017,843
Paraguay	185,357	—	—	—	299,171
Poland	—	2,693,025	836,570	—	3,529,595
Uruguay	182,254	—	—	—	182,254
All others	105,954	99,022	22,947	23,487	874,253
Total—May 1958	7,419,005	9,727,065	1,315,250	49,546	66,365,772
May 1957	12,417,320	37,316,199	404,156	783,849	64,148,468



# PROCESSED MEATS . . . SUPPLIES

## California Boners Feeling Pinch of New Zealand Beef

Importation of New Zealand boned beef is playing havoc with the business of San Francisco Bay area boners. A prominent Bay area beef boner complains that his production is down 80 to 85 per cent since N. Z. boned beef began arriving there a few months ago. "Our situation is critical," he declared.

Users of large quantities of boned beef, the sausage manufacturers and canners, state that in order to be assured of adequate supplies of the meat, they are obliged to place their orders up to two months in advance, the Bay area beef boner pointed out.

If a "cow run" occurs this summer he said, it won't take much to create a surplus, with arrivals scheduled. "Thus if we buy cows at 10c per lb. cheaper, with the space committed, it still would not have any immediate effect on the supply being imported."

## Says Stockmen Should Spend \$40 Million For Meat Ads

Livestockmen should spend \$40,000,000 on advertising red meats, a Wyoming rancher and advertising executive told Wyoming stockgrowers at their recent annual convention in Jackson. Clint Ferris told the group three things are necessary to induce people to buy and eat red meat more often: a workable idea for an advertising campaign, and organization to carry out the campaign, and the money necessary to compete with

money being spent on other kinds of foods available to consumers.

Ferris, member of a New York advertising agency, suggested that there is nothing like a real worry to make people part with their money for what you have to sell. And there are some real hot worries you can use to sell more red meat at a higher price.

He suggested that meat can prevent these five physical and mental disorders: physical and mental underdevelopment in children, delayed adolescent maturation—physical sexual, and mental; abnormalities in child bearing, low adult vigor (low disease resistance), and undue degeneration of cells and organs in old age.

Forty million dollars is a modest amount to spend for advertising red meats, Ferris pointed out, and at the rate of 1956 slaughter at ten cents a head check-off, the yield would be about \$8,670,000—or about one-fourth the amount required.

## Argentine Horsemeat To U. S.

United States imports of horsemeat from Argentina have been permitted since May 20 following U. S. Department of Agriculture determination that the Argentine horsemeat inspection system is now satisfactory, and that such imports from Argentina, as well as from Mexico, are wholesome, produced under sanitary conditions, and fit for human use. Pet food manufacturers have been importing much horsemeat from Mexico, and have been interested in obtaining supplies from other countries.

## Wyoming Livestockmen Would Limit Check-Off Agencies

Members attending the 86th annual convention of the Wyoming Stock Growers Association in Jackson, adopted among a variety of resolutions, one which would limit the number of agencies allowed to receive and disburse funds from check-offs to one agency for each species of livestock. However, the Wyoming cattlemen endorsed the principle and recommended the passage of H. R. 11330, the check-off legislation now before Congress.

It was emphasized that promotion of beef requires funds for advertising and for administrative expenses, research, and to carry on educational programs. Beef promotion is necessary in view of increasing cattle numbers, surplus feed, and increases in price to the consumer.

The stock growers believe foreign beef is competing unfairly with the domestic product and they resolved that the imports of beef and meat animals be restricted to the 1957 average from any foreign nations.

Ted Robb, entomologist from the University of Wyoming, discussed cattle grub control, said his department recommended the use of Trolene, a bolus given orally. If used right, Trolene will produce good results, he said.

With Trolene, he advised one-sixth of an oz. per 100 lbs. of animal treated and said that the animals should be treated according to directions prescribed on the chemical.

### DOMESTIC SAUSAGE

Pork sausage, bulk, (1c. lb.)	
in 1-lb. roll	49 @50½
Pork saus., a.c., 1-lb. pk. 85	@70
Franks, a.c., 1-lb. pk.	.69½ @70
Franks, skinless, 1-lb. package	.56 @59
Bologna, ring (bulk)	.56 @65
Bologna, art. cas., bulk, 49	@50
Bologna, a.c., sliced, 6-7 oz. pk., doz.	3.25 @3.84
Smoked liver h.b., bulk, 56	@59½
Smoked liver, a.c., bulk, 48	@52½
Polish saus., smoked	.65 @75
New Eng. lunch spec.	.67 @81
New Eng. lunch spec., sliced, 6-7 oz., doz.	4.06 @4.92
Olive loaf, bulk	.51½ @61
O.L., sliced 6-7 oz., doz.	3.3 @3.84
Blood, tongue, a.c.	.68 @72
Blood, tongue, h.b.	.45½ @53½
Pepper loaf, bulk	.63½ @79
P.L., sliced, 6-7 oz., doz.	3.40 @4.00
Pickles & pimento loaf, 48½	@57
P.A.P. loaf, sliced, 6-7 oz., dozen	3.24 @3.60

### DRY SAUSAGE

(1c. lb.)	
Cervelat, ch. hog bungs	1.07 @1.09
Thuringer	.96 @98
Farmer	.91 @93
Holsteiner	.77 @79
Salami, B. C.	.99 @1.01
Salami, Genoa style	1.11 @1.13
Salami, cooked	.58 @60
Pepperoni	.96 @98
Sicilian	1.02 @1.04
Goteborg	.91 @93
Mortadella	.66 @68

### SEEDS AND HERBS

(1c. lb.)	Whole	Ground
Caraway seed	19½	24½
Cuminos seed	42	47
Mustard seed, fancy	23	
yellow Amer.	17	
Oregano	44	50
Coriander		
Morocco, No. 1	20	24
Marjoram, French	60	65
Sage, Dalmatian, No. 1	56	64

### SPICES

(Basis Chicago, original bags, bales)	Whole	Ground
Allspice, prime	82	92
Resifted	90	97
Chili, pepper	43	
Chili, powder	36	
Cloves, Zanzibar	64	69
Ginger, Jam., unbl.	59	65
Mace, fancy, Banda	3.50	4.00
West Indies	3.50	
East Indies	3.20	
Mustard flour, fancy	40	
No. 1	36	
West Indies nutmeg	2.50	
Paprika, Amer. No. 1	48	
Paprika, Spanish	70	
Cayenne pepper	62	
Pepper:		
Red, No. 1	54	
White	54	59
Black	20	48

### SAUSAGE CASINGS

(1c.1. prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.15 @1.25
Clear, 35/38 mm.	1.00 @1.20
Clear, 35/40 mm.	.85 @1.05
Clear, 38/40 mm.	1.05 @1.25
Clear, 40/44 mm.	1.30 @1.50
Clear, 44 mm./up	1.95 @2.50
Not clear, 40 mm./dn.	.75 @.85
Not clear, 40 mm./up.	.85 @.95
Beef weasands: (Each)	
No. 1, 24 in./up	14 @ 17
No. 1, 22 in./up	10 @ 15
Beef middles: (Per set)	
Ex. wide, 2½ in./up.	3.50 @3.70
Spec. wide, 2½-2¾ in.	2.90 @2.70
Spec. med., 7½-2¾ in.	1.50 @1.60
Narrow, 1½ in./dn.	1.10 @1.25
Beef bung caps: (Each)	
Clear, 5 in./up	33 @ 38
Clear, 4½-5 inch	28 @ 32
Clear, 4-4½ inch	19 @ 21
Clear, 3½-4 inch	15 @ 16
Not clear, 4½ inch/up	18 @ 21
Beef bladders: (Each)	
7½ inch/up, inflated	15
6½-7½ inch, inflated	18
5½-6½ inch, inflated	13 @ 14
Pork casings: (per hank)	
29 mm./down	4.65 @4.80
29/32 mm.	4.50 @4.65
32/35 mm.	3.55 @3.80
35/38 mm.	3.25 @3.45
38/44 mm.	3.10 @3.20

Hog bungs: (Each)	
Sow, 34 inch cut	.62 @.67
Export, 34 in. cut	.55 @.59
Large prime, 34 in.	.40 @.42
Med. prime, 34 in.	.27 @.29
Small prime	.16 @.22
Middles, cap off	.69 @.70
Hog skips	.56 @.60
Hog runners, green	.19 @.25
Sheep casings: (Per hank)	
26/28 mm.	6.10 @6.40
24/26 mm.	5.85 @6.25
22/24 mm.	4.75 @5.25
20/22 mm.	4.00 @4.51
18/20 mm.	2.70 @3.35
16/18 mm.	1.50 @2.30

### CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	
bbils., del. or f.o.b. Chgo.	\$11.88
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, pepper sacked, f.o.b.	
Chgo. gran, carlots, ton.	30.50
Rock salt in 100-lb. bags, f.o.b. whse. Chgo.	28.30
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	5.82
Refined standard cane gran. basis (Chgo.)	9.05
Packers curing sugar, 100-lb. bags, f.o.b. Reserve.	8.90
Dextrose, regular:	
Cerelease, (carlots cwt.)	7.46
Ex-warehouse, Chicago	7.61

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

June 24, 1958

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800 .....	none quoted
Choice, 500/600 .....	44 1/2
Choice, 600/700 .....	43 1/2 @ 44 1/2
Choice, 700/800 .....	43 1/2
Good, 500/600 .....	41 1/2
Good, 600/700 .....	41 1/2 @ 42
Bull .....	40 @ 40 1/2
Commercial cow .....	37 1/2
Canner-cutter cow .....	37

#### PRIMAL BEEF CUTS

Prime:	(Lb.)	
Round, all wts. ....	53 1/2	
Trimmed loins, ....		
50/70 lbs., (lcl) ....	94	@ 1.10
Square chuck, ....		
70/90 lbs., (lcl) ....	39	
Arm chuck, 80/110 ..	37 1/2	
Ribs, 25/35 (lcl) ....	64	@ 27
Briskets (lcl) ....	67	
Navel, No. 1 .....	23 1/2	@ 61
Flanks, rough No. 1 ..	24	
Choice:		
Hindqtrs., 5/800 ....	53	
Foreqtrs., 5/800 ....	37	
Rounds, 70/90 .....	52 1/2	
Tr. loins, 50/70 (lcl) ..	75	@ 79
Sq. chuck, 70/90 ....	39	
Arm chuck, 80/110 ....	37 1/2	
Ribs, 25/35 (lcl) ....	56	@ 60
Briskets (lcl) ....	30	
Navel, No. 1 .....	23 1/2	@ 24
Flanks, rough No. 1 ..	24	
Good (all wts.):		
Rounds .....	50	@ 51
Sq. chuck .....	38	@ 39
Briskets .....	28	@ 29
Ribs .....	51	@ 53
Loins .....	70	@ 73

#### COW & BULL TENDERLOINS

Fresh J/L	C/C Grade	Froz. C/L
85 .....	Cow, 3/dn. ....	65
80 @ 85 .....	Cow, 3/4 .....	75 @ 80
93 @ 95 .....	Cow, 4/5 .....	80 @ 85
1.05 @ 1.10 ..	Cow, 5/up .....	85 @ 90
1.05 @ 1.10 ..	Bull, 5/up .....	85 @ 90

#### BEEF HAM SETS

Insides, 12/up, lb. ....	60 1/2
Outsides, 8/up, lb. ....	56
Knuckles, 7 1/2/up, lb. ....	60 1/2

#### CARCASS MUTTON

Choice, 70/down, lb. ....	27 1/2 n
Good, 70/down, lb. ....	25 1/2 n

n—nominal, b—bid, a—asked.

### BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's ..	29 1/2
Tongues, No. 2, 100's ..	28
Hearts, regular 100's ..	33
Livers, selected, 35/50's	29 1/2 n
39a	
Lips, scalded, 100's ..	20n
Lips, unscaled, 100's ..	10 1/2 n
Tripe, scalded, 100's ..	12a
Tripe, cooked, 100's ..	14
Melts .....	9
Lungs, 100's .....	9
Udders, 100's .....	8

### FANCY MEATS

(lcl prices, lb.)

Beef tongues, corned ..	27
Veal breads, ....	
under 12 oz. ....	70
12 oz./up .....	89
Calf tongues, 1 lb./dn. ....	20 1/2
Oxtails, fresh select ..	20 @ 21

### BEEF SAUS. MATERIALS

#### FRESH

Canner-cutter cow .....	50 @ 50 1/2
meat, barrels .....	53 1/2
Bull meat, boneless ..	53 1/2
barrels .....	43 1/2
Beef trimmings, ....	
75/85%, barrels ....	49
85/90%, barrels ....	49
Boneless, chunks .....	51
barrels .....	40n
Beef cheek meat, ....	38n
trimmed, barrels ....	
Beef head meat, bbls. ....	
Veal trimmings, ....	
boneless, barrels ....	51 @ 52

### VEAL—SKIN OFF

(lcl carcass prices, cwt.)

Prime, 90/120 .....	\$52.00 @ 53.00
Prime, 120/150 .....	51.00 @ 52.00
Choice, 90/120 .....	47.00 @ 48.00
Choice, 120/150 .....	46.00 @ 48.00
Good, 90/150 .....	44.00 @ 45.00
Com'l., 90/190 .....	41.00 @ 43.00
Utility, 90/190 .....	40.00 @ 41.00
Cull, 80/125 .....	35.00 @ 38.00

### CARCASS LAMB

(lcl prices, cwt.)

Prime, 30/45 .....	\$52.00 @ 55.00
Prime, 45/55 .....	51.00 @ 54.00
Prime, 55/65 .....	50.00 @ 53.00
Choice, 30/45 .....	50.50 @ 53.00
Choice, 45/55 .....	50.00 @ 53.00
Choice, 55/65 .....	49.00 @ 52.00
Good, all wts. ....	46.00 @ 52.00

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
<b>FRESH BEEF (Carcass):</b>	June 24	June 24	June 24
<b>STEER:</b>			
Choice:			
500-600 lbs. ....	\$47.00 @ 49.00	\$47.00 @ 49.00	\$47.00 @ 49.00
600-700 lbs. ....	45.50 @ 47.00	46.50 @ 48.00	46.00 @ 48.00
Good:			
500-600 lbs. ....	43.50 @ 47.00	45.00 @ 48.00	46.00 @ 47.50
600-700 lbs. ....	41.00 @ 44.00	43.00 @ 45.00	45.00 @ 47.00
Standard:			
350-600 lbs. ....	41.00 @ 43.00	40.00 @ 43.00	44.00 @ 46.50
<b>COW:</b>			
Standard, all wts. ....	None quoted	37.00 @ 40.00	None quoted
Commercial, all wts. ....	35.00 @ 38.00	34.00 @ 37.00	38.00 @ 40.00
Utility, all wts. ....	35.00 @ 38.00	34.00 @ 36.00	37.00 @ 38.50
Canner-cutter .....	31.00 @ 35.00	32.00 @ 37.50	35.00 @ 37.50
Bull, util. & com'l .....	40.00 @ 43.00	41.00 @ 43.00	46.00 @ 48.00
<b>FRESH CALF:</b>	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down .....	50.00 @ 54.00	None quoted	50.00 @ 53.00
Good:			
200 lbs. down .....	47.00 @ 52.00	47.00 @ 49.00	46.00 @ 51.00
<b>LAMB (Carcass):</b>			
Prime:			
45-55 lbs. ....	49.00 @ 51.00	45.00 @ 50.00	43.00 @ 48.00
55-65 lbs. ....	45.00 @ 48.00	44.00 @ 46.00	None quoted
Choice:			
45-55 lbs. ....	49.00 @ 51.00	45.00 @ 50.00	44.00 @ 48.00
55-65 lbs. ....	45.00 @ 48.00	44.00 @ 46.00	None quoted
Good, all wts. ....	43.00 @ 47.00	42.00 @ 44.00	42.00 @ 45.00
<b>MUTTON (Ewe):</b>			
Choice, 70 lbs./down ..	20.00 @ 22.00	None quoted	23.00 @ 24.00
Good, 70 lbs./down ..	20.00 @ 22.00	20.00 @ 22.00	23.00 @ 24.00

## NEW YORK

June 24, 1958

### WHOLESALE FRESH MEATS

#### BEEF CARCASSES, CUTS

(lcl prices)

Steer:	(Western, cwt.)	
Prime, carc., 6/700 ..	\$45.50 @ 52.50	
Prime, carc., 7/800 ..	49.00 @ 53.00	
Choice, carc., 6/700 ..	46.00 @ 48.00	
Choice, carc., 7/800 ..	45.50 @ 48.00	
Good, carc., 6/700 ..	42.50 @ 45.00	
Good, carc., 7/800 ..	42.50 @ 44.50	
Hinds., pr., 6/700 ..	57.00 @ 63.00	
Hinds., pr., 7/800 ..	58.00 @ 63.00	
Hinds., ch., 6/700 ..	54.00 @ 57.00	
Hinds., ch., 7/800 ..	54.00 @ 58.00	
Hinds., gd., 6/700 ..	52.00 @ 54.00	
Hinds., gd., 7/800 ..	51.00 @ 54.00	

### BEEF CUTS

(Local, lcl prices, lb.)

Prime steer:		
Hindqtrs., 600/700 ..	58	@ 65
Hindqtrs., 700/800 ..	59	@ 64
Hindqtrs., 800/900 ..	59	@ 65
Rounds, flank off ..	51	@ 54
Rounds, diamond bone,		
flank off .....	52	@ 55
Short loins, untrim. ....	80	@ 90
Short loins, trim. ....	1.02 @ 1.21	
Flanks .....	24	@ 25
Ribs (7 bone cut) ....	66	@ 75
Arm chucks .....	41	@ 44
Briskets .....	32	@ 36
Plates .....	24 1/2	@ 27
Choice steer:		
Hindqtrs., 600/700 ..	54	@ 57
Hindqtrs., 700/800 ..	55	@ 58
Hindqtrs., 800/900 ..	55 1/2	@ 55
Rounds, flank off ..	50 1/2	@ 53
Rounds, diamond bone,		
flank off .....	51	@ 53
Short loins, untrim. ....	67	@ 75
Short loins, trim. ....	87	@ 95
Flanks .....	24	@ 25
Ribs (7 bone cut) ....	58	@ 64
Arm chucks .....	40	@ 43
Briskets .....	31	@ 35
Plates .....	24	@ 26

### FANCY MEATS

(lcl prices)

Veal breads, 6/12 oz. ....	(Lb.)	90
12 oz. up .....		1.20
Beef livers, selected .....		46
Beef kidneys .....		25
Oxtails, 3/4-lb. frozen .....		25

### LAMB

(lcl carcass prices, cwt.)

	Local	
Prime, 30/40 .....	\$56.00 @ 59.00	
Prime, 40/45 .....	58.00 @ 59.00	
Prime, 45/55 .....	55.00 @ 58.00	
Prime, 55/65 .....	54.00 @ 57.00	
Choice, 30/40 .....	55.00 @ 58.00	
Choice, 40/45 .....	55.00 @ 58.00	
Choice, 45/55 .....	54.00 @ 58.00	
Choice, 55/65 .....	53.00 @ 57.00	
Good, 30/40 .....	53.00 @ 55.00	
Good, 40/45 .....	53.00 @ 55.00	
Good, 45/55 .....	53.00 @ 56.00	
	Western	
Prime, 45/dn. ....	54.00 @ 56.00	
Prime, 45/55 .....	53.00 @ 54.00	
Prime, 55/65 .....	None quoted	
Choice, 45/dn. ....	53.00 @ 56.00	
Choice, 45/55 .....	52.00 @ 55.00	
Choice, 55/65 .....	51.00 @ 53.00	
Good, 45/dn. ....	52.00 @ 54.00	
Good, 45/55 .....	52.00 @ 53.00	

### VEAL—SKIN OFF

(lcl carcass prices)	Western	
Prime, 90/120 .....	\$53.00 @ 56.00	
Prime, 120/150 .....	None quoted	
Choice, 90/120 .....	46.00 @ 51.00	
Choice, 120/150 .....	46.00 @ 50.00	
Good, 50/90 .....	43.00 @ 46.00	
Good, 90/120 .....	43.00 @ 46.00	
Stand., 50/90 .....	39.00 @ 41.00	
Stand., 90/120 .....	40.00 @ 42.00	
Calif., 200/dn., ch. ....	40.00 @ 42.00	
Calif., 200/dn., gd. ....	38.00 @ 40.00	
Calif., 200/dn., std. ....	37.00 @ 39.00	

## NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended June 21, 1958, with comparisons:

<b>STEER AND HEIFER:</b>	Carcasses	
Week ended June 21 ..	8,847	
Week previous .....	9,984	
<b>COW:</b>		
Week ended June 21 ..	597	
Week previous .....	444	
<b>BULL:</b>		
Week ended June 21 ..	276	
Week previous .....	2,290	
<b>VEAL:</b>		
Week ended June 21 ..	11,201	
Week previous .....	12,978	
<b>LAMB:</b>		
Week ended June 21 ..	32,585	
Week previous .....	24,214	
<b>MUTTON:</b>		
Week ended June 21 ..	600	
Week previous .....	678	
<b>HOG AND PIG:</b>		
Week ended June 21 ..	7,937	
Week previous .....	8,946	
<b>BEEF CUTS:</b>		
Week ended June 21 ..	191,507	
Week previous .....	114,941	
<b>VEAL AND CALF CUTS:</b>		
Week ended June 21 ..	3,000	
Week previous .....	3,033	
<b>LAMB AND MUTTON:</b>		
Week ended June 21 ..	2,500	
Week previous .....	...	
<b>PORK CUTS:</b>		
Week ended June 21 ..	1,009,485	
Week previous .....	907,339	
<b>BEEF CURED:</b>		
Week ended June 21 ..	132	
Week previous .....	12,620	
<b>PORK CURED AND SMOKED:</b>		
Week ended June 21 ..	243,116	
Week previous .....	275,405	
<b>COUNTRY DRESSED MEAT</b>		
<b>VEAL:</b>	Carcasses	
Week ended June 21 ..	3,688	
Week previous .....	4,153	
<b>HOGS:</b>		
Week ended June 21 ..	4	
Week previous .....	...	
<b>LAMB:</b>		
Week ended June 21 ..	52	
Week previous .....	24	

## LOCAL SLAUGHTER

<b>CATTLE:</b>		
Week ended June 21 ..	14,086	
Week previous .....	16,250	
<b>CALVES:</b>		
Week ended June 21 ..	9,602	
Week previous .....	10,935	
<b>HOGS:</b>		
Week ended June 21 ..	46,747	
Week previous .....	48,352	
<b>SHEEP:</b>		
Week ended June 21 ..	40,237	
Week previous .....	42,427	

## PHILA. FRESH MEATS

June 24, 1958

STEER CARCASS: (Western, cwt.)	
Choice, 5/700 .....	\$47.00 @ 49.00
Choice, 7/800 .....	47.00 @ 48.50
Good, 5/800 .....	44.00 @ 46.50
Hinds., ch., 120/195 ..	54.00 @ 57.00
Hinds., gd., 120/195 ..	52.00 @ 54.00
Rounds, choice .....	54.00 @ 56.00
Rounds, good .....	52.00 @ 54.00
Full loin, choice .....	55.00 @ 58.00
Full loin, good .....	52.00 @ 54.00
Ribs, choice .....	58.00 @ 63.00
Ribs, good .....	53.00 @ 56.00
Arm chucks, ch. ....	40.00 @ 43.00
Arm chucks, gd. ....	39.00 @ 41.00
STEER CARCASS: (Local, cwt.)	
Choice, 5/700 .....	47.00 @ 48.50
Choice, 7/800 .....	46.50 @ 48.00
Good, 5/800 .....	51.00 @ 53.00
Hinds., ch., 120/195 ..	54.00 @ 57.00
Hinds., good, 120/195 ..	51.00 @ 53.00
Rounds, choice .....	54.00 @ 56.00
Rounds, good .....	52.00 @ 54.00
Full loin, choice .....	56.00 @ 59.00
Full loin, good .....	50.00 @ 55.00
Ribs, choice .....	54.00 @ 56.00
Ribs, good .....	54.00 @ 58.00
Arm chucks, ch. ....	39.50 @ 41.00
Arm chucks, gd. ....	39.00 @ 40.00
VEAL CARC. LB.: West. Local	
Prime, 90/150 .....	47 @ 49 49 @ 52
Choice, 90/150 .....	46 @ 47 46 @ 49
Good, 50/90 .....	44 @ 46 44 @ 46
Good, 90/150 .....	45 @ 47 45 @ 48
LAMB CARC. LB.: West. Local	
Prime, 30/45 .....	n.q. 54 @ 57
Prime, 45/55 .....	n.q. 53 @ 56
Choice, 30/45 .....	53 1/2 @ 54 53 1/2 @ 57
Choice, 45/55 .....	53 @ 54 53 @ 56
Good, 35/45 .....	51 @ 52 51 @ 54
Good, 30/45 .....	50 @ 52 51 @ 54

THE NATIONAL PROVISIONER, JUNE 28, 1958



# BY-PRODUCTS ... FATS AND OILS

## BY-PRODUCTS MARKET

(P.O.B. Chicago, unless otherwise indicated)  
Wednesday, June 25, 1958

### BLOOD

Unground, per unit of ammonia, bulk ..... 7.75n

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground loose:  
Low test ..... 8.50n  
Med. test ..... 8.25n  
High test ..... 8.00n

### PACKINGHOUSE FEEDS

Carlots, ton  
50% meat, bone scraps, bagged \$100.00@110.00  
50% meat, bone scraps, bulk .. 97.50@105.00  
60% digester tankage, bagged .. 97.50@107.50  
60% digester tankage, bulk .... 95.00@102.50  
80% blood meal, bagged ..... 145.00@150.00  
Steam bone meal, 50-lb. bags, (specially prepared) ..... 92.50  
00% steam bone meal, bagged .. 75.00

### FERTILIZER MATERIALS

Feather tankage, ground  
per unit of ammonia ..... \$5.75n  
Hoof meal, per unit ammonia .... \$6.00@6.50n

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 2.00n  
Med. test per unit prot. .... 1.95n  
High test, per unit prot. .... 1.90n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton ..... 24.00  
Cattle jaws, feet (non-gel.), ton .. 9.00@13.00  
Trim bone, ton ..... 12.00@17.00  
Pigskins (gelatine, cwt.) ..... 6.50  
Pigskins (rendering), piece ..... 15@25

### ANIMAL HAIR

Winter coil dried, per ton ..... None quoted  
Summer coil dried, per ton ..... \$25.00@30.00  
Cattle switches, per piece ..... 3@3½  
Winter processed (Nov.-March) gray, lb. .... 10a  
Summer processed (April-Oct.) gray, lb. .... 5@6n

\*Del'd, f.c.a.f. Midwest, n—nominal, n—asked.

## TALLOWs and GREASES

Wednesday, June 25, 1958

No significant changes were evident late last week in the inedible tallow and grease market. A few sales were made at steady levels. No. 1 tallow traded at 7c, and yellow grease at 6¾c, c.a.f. Chicago. Bleachable fancy tallow was bid at 8¾@8½c, delivered New York. The outside price was on hard body material. Offerings were held fractionally higher.

On Monday of the new week, some hard body bleachable fancy tallow sold at 8½c, c.a.f. New York. The general inedible market was beginning to show some weakness, as allied markets were reportedly indicating a soft undertone. The Midwest market was extremely quiet, and mostly on a bid and offering basis.

Only a fair trade was consummated on Tuesday, with some inedible product trading steady to fractionally lower. Bleachable fancy tallow sold at 7¾c, and special tallow at 7½c, all c.a.f. Chicago. Yellow grease was bid

at 7¼@7¾c, c.a.f. East; the outside price on low acid material. The same material was bid steady at 6¾c, c.a.f. Chicago. A tank of edible tallow sold at 9¾c, f.o.b. western point, and for southern destination. Edible tallow was also offered at 11½c, c.a.f. Chicago. Buyers very quiet. A tank of edible tallow sold at 10¾c, f.o.b. River point.

The pending vacation shut-down of some consumer plants resulted in reduced inquiry for material. Consequently, the market was stalemated. The light bids and offers were unchanged. A few tanks of bleachable fancy tallow sold at 7¾c, c.a.f. Chicago. Choice white grease, all hog, sold at 8¾c, c.a.f. East. Bleachable fancy tallow was bid at 8¼@8¾c, c.a.f. New York, but was held at 8½@8¾c, product considered. Edible tallow was available at 10¾c, f.o.b. River and at 11½c, c.a.f. Chicago. Yellow grease was bid at 6¾c, c.a.f. Chicago, but was held at 6¾c. Inquiry on the same material was at 7¼@7¾c, c.a.f. East.

**TALLOWs:** Wednesday's quotations: edible tallow, 10¾c, f.o.b.

# Bring your Problems to us

If 76 years' experience in serving the meat industry can help you—DARLING & COMPANY's trained, technical service staff will be glad to work with you, whatever your problem. There's no cost for this service. Merely phone your local DARLING representative, or call collect to the DARLING & COMPANY plant nearest you.



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River, and 11½c, Chicago basis; original fancy tallow, 8c; bleachable fancy tallow, 7½c; prime tallow, 7½c@7½c; special tallow, 7½c; No. 1 tallow, 6¼@7c; and No. 2 tallow, 6c Chicago.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 7½c; B-white grease, 7½c; yellow grease, 6½c; house grease, 6¼@6½c; and brown grease, 5¼@6c. Choice white grease, all hog, was quoted at 8¼c, c.a.f. East.

## EASTERN BY-PRODUCTS

New York, June 25, 1958  
Dried blood was quoted today at \$6.50@6.75 per unit of ammonia. Low test wet rendered tankage was listed at \$7@7.25 per unit of ammonia and dry rendered tankage was priced at \$1.70 per protein unit.

## N.Y. COTTONSEED OIL FUTURES

FRIDAY, JUNE 20, 1958

	Open	High	Low	Close	Prev. close
July	14.25b	14.26	14.01	14.02	14.29b
Sept.	14.23b	14.26	14.07	14.08	14.29
Oct.	14.23b	14.24	14.06	14.06	14.26b
Dec.	14.20b	14.23	14.01	14.01b	14.20b
Jan.	14.20a			14.00a	14.20a
Mar.	14.33b	14.33	14.15	14.15	14.31b
May	14.27b	14.22	14.22	14.12b	14.29
July	14.18b	14.15	14.15	14.05b	14.18b

Sales: 404 lots.

MONDAY, JUNE 23, 1958

	Open	High	Low	Close	Prev. close
July	13.90	13.96	13.63	13.63b	14.02
Sept.	13.95	14.00	13.74	13.74	14.08
Oct.	13.97	13.97	13.73	13.74	14.06
Dec.	13.91	13.97	13.72	13.68b	14.01b
Jan.	13.90a			13.68a	14.00a
Mar.	14.10	14.10	13.87	13.80b	14.15
May	14.00b	14.00	13.90	13.77b	14.12b
July	14.00b	14.00	13.90	13.75b	14.05b

Sales: 395 lots.

TUESDAY, JUNE 24, 1958

	Open	High	Low	Close	Prev. close
July	13.55	13.65	13.50	13.66	18.63b
Sept.	13.65	13.88	13.60	13.88	18.74
Oct.	13.68	13.88	13.61	13.89b	18.74
Dec.	13.64	13.92	13.60	13.92	18.68b
Jan.	13.60a			13.92a	16.68a
Mar.	13.82	14.06	13.80	14.03	18.80b
May	13.70b	13.98	13.75	13.98	18.77b
July	13.65b			13.93b	18.75b

Sales: 564 lots.

WEDNESDAY, JUNE 25, 1958

	Open	High	Low	Close	Prev. close
July	13.70	13.75	13.55	13.62	13.66
Sept.	13.92	13.95	13.73	13.80	13.88
Oct.	13.87b	13.97	13.75	13.81	13.89b
Dec.	13.95	13.97	13.80	13.90b	13.92
Jan.	13.85a			13.80a	13.92a
Mar.	14.05b	14.03	13.90	13.90b	14.03
May	13.95b	13.95	13.90	13.90	13.98
July	13.86b			13.86b	13.93b

Sales: 291 lots.

## VEGETABLE OILS

Wednesday, June 25, 1958

Crude cottonseed oil, f.o.b.	
Valley	11½n
Southeast	None qtd.
Corn oil in tanks, f.o.b. mills	12½n
Soybean oil, f.o.b. Decatur	9½n
Peanut oil, f.o.b. mills	17¼n
Coconut oil, f.o.b. Pacific Coast	13½a
Cottonseed foots:	
Midwest and West Coast	1½
East	1½

## OLEOMARGARINE

Wednesday, June 25, 1958

White dom. vegetable (30-lb. cartons)	26
Yellow quarters (30-lb. cartons)	27
Milk churned pastry (750 lbs., 30's)	23½
Water churned pastry (750 lbs., 30's)	22½
Bakers drums, ton lots	20½

## OLEO OILS

Wednesday, June 25, 1958

Prime oleo stearine (slack barrels)	12½
Extra oleo oil (drums)	17½@18½
Prime oleo oil (drums)	17½@17½

n—nominal, a—asked, b—bid, pd—paid.

# HIDES AND SKINS

Packer hides about steady with late last week's advances; some cows higher this week—Trading light in small packer and country hides, with mostly nominal quotations listed—Narrow demand for calfskins and kipskins, mostly for export—Sheepskin prices about the same as last week in light trading.

## CHICAGO

**PACKER HIDES:** Late last week one producer sold about 30,000 hides at ½c advances. The sales included heavy steers, branded steers, and light and heavy cows. Sales last week totaled about 100,000 pieces, mostly the selections mentioned earlier. Scattered trades of light cows was noted at steady to shade higher prices. At close of the week there was still a fair demand for most selections at steady prices. This week's market had a steady to strong undertone, with offerings limited. On Tuesday, about 3,600 heavy native steers sold at 11½c Omaha, and 12c Chicago, steady. Through Wednesday about 60,000 hides sold at steady prices, with branded steers, heavy steers, light and heavy cows and branded cows involved. Some Southwestern branded cows sold ½c higher at 12½c.

**SMALL PACKER AND COUNTRY HIDES:** Trading was relatively light this week. Demand continued narrow, with export sales limited. The 60/62-lb. natives were quoted at 9½c nominal, and the 50/52's at 12c nominal. Locker-butcher, 50/52's were quoted at 9@9½c, Midwest renderers, 48/50's at 8@8½c, and No. 3's at 6@7c. Horsehides were draggy and nominally steady, with untrimmed listed at 7.75@8.25 and trimmed at 7.00@7.50. Fronts were quoted at 5.00@5.25 and butts at 3.25@3.50.

**CALFSKINS AND KIPSKINS:** Following the heavy trading of kip and overweights last week the market slowed down. Some export demand was noted for heavy calf earlier this week. Last confirmed sale of Northern heavy calf was at 50c and lights at 45c. Northern and River kip last sold at 37c and Southwesterns at 36c. Overweight kip last sold at 33c for Midwesterns and at 32c for Southwesterns.

**SHEEPSKINS:** Prices were little changed from last week. No. 1 shearlings were quoted at .85@2.00, the outside price for Southwestern stocks. No. 2's were pegged at .55@.75 and No. 3's at .50. Spring lambs were quoted at 1.25 liveweight basis.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Wednesday, June 25, 1958	Cor. date 1957
Lgt. native steers	15 @15½n	15½
Hvy. nat. steers	11½ @12	12½ @13
Ex. lgt. nat. steers	18 @18½n	21
Butt-brand. steers	9½	10½
Colorado steers	8½	10
Hvy. Texas steers	9 @9½n	10½
Light Texas steers	13n	12n
Ex. lgt. Texas steers	16n	17n
Heavy native cows	12 @12½	14 @14½
Light nat. cows	13½ @16½	16 @18
Branded cows	10½ @12½	12½ @14
Native bulls	7½ @8a	8½ @9
Branded bulls	6½ @7n	7½ @8
Calfskins:		
Northern, 10/15 lbs.	50a	55
10 lbs./down	45n	41½
Kips, Northern native, 15/25 lbs.	37n	35n

### SMALL PACKER HIDES

STEERS AND COWS		
60 lbs. and over	9½n	9½a
50 lbs.	12n	12n

### SMALL PACKER SKINS

Calfskins, all wts.	32½n	28 @20
Kipskins, all wts.	25n	26 @28

### SHEEPSKINS

Packer shearlings:		
No. 1	1.00@2.00n	2.15@2.70
No. 2	.55@.75n	1.85@2.00
Dry Pelts		18n
Horsehides, untrim.	7.75@8.25n	9.00@9.50
Horsehides, trim.	7.00@7.50n	8.00@8.50

## N. Y. HIDE FUTURES

FRIDAY, JUNE 20, 1958

	Open	High	Low	Close
July	11.90b	12.00	12.00	11.95b-12.00a
Oct.	12.35b			12.30b-12.40a
Jan.				12.35n

Sales: seven lots.

	Open	High	Low	Close
July	12.45b	12.55	12.55	12.50b-12.60a
Oct.	12.80b			12.90b-13.00a
Jan.	13.10b			13.10b-13.20a
Apr.	13.25b			13.25b-13.40a
July	13.45b			13.45b-13.60a

Sales: four lots.

MONDAY, JUNE 23, 1958

	Open	High	Low	Close
July	11.90	11.90	11.85	11.85b-11.90a
Oct.	12.25b	12.40	12.40	12.30b-12.40a
Jan.				12.35n

Sales: four lots.

	Open	High	Low	Close
July	12.25b			12.35b-12.40a
Oct.	12.75b	12.90	12.90	12.85b-12.90a
Jan.	12.85b			13.05b-13.10a
Apr.	13.05b			13.20b-13.30a
July	13.20b			13.40b-13.50a

Sales: two lots.

TUESDAY, JUNE 24, 1958

	Open	High	Low	Close
July	11.75b	11.84	11.79	11.77-11.77½
Oct.	12.25b	12.29	12.29	12.20b-12.25a
Jan.				12.25n

Sales: nine lots.

	Open	High	Low	Close
July	12.25b	12.25	12.25	12.25b-12.30a
Oct.	12.85	12.85	12.85	12.80b-12.85a
Jan.	13.00b			12.95b-13.00a
Apr.	13.15b			13.10b-13.15a
July	13.40b			13.30b-13.40a

Sales: four lots.

WEDNESDAY, JUNE 25, 1958

	Open	High	Low	Close
July	11.60	11.67	11.60	11.70b-11.75a
Oct.	11.90b			12.15b-12.20a
Jan.				12.20n

Sales: ten lots.

	Open	High	Low	Close
July	12.00			12.20b-12.25a
Oct.	12.70b	12.80	12.80	12.70b-12.75a
Jan.	12.90b			12.95b-13.00a
Apr.	13.05b	13.30	13.30	13.25b-13.30a
July	13.20b			13.45b-13.50a

Sales: eight lots.

THURSDAY, JUNE 26, 1958

	Open	High	Low	Close
July	11.56	11.65	11.56	11.64b-11.65a
Oct.	11.90b			12.05b-12.10a
Jan.				12.20n

Sales: six lots.

	Open	High	Low	Close
July	12.02	12.02	12.02	11.95b-12.00a
Oct.	12.80	12.85	12.85	12.55b-12.60a
Jan.	12.75b			12.80b-12.85a
Apr.	13.00b			13.00b-13.05a
July	13.60a			13.20b-13.25a

Sales: four lots.

NOTE: Upper series of months each day of contracts; lower series, new contracts.

# LIVESTOCK MARKETS... Weekly Review

## Increase Prizes, Change Competitions At Stock Show

Increased prizes and new competitions will be featured this year at the 59th International Live Stock Exposition and Horse Show, November 28 to December 6 in the International Amphitheatre at the Chicago Stockyards. More than \$100,000 in prizes will be offered in multiple competitions that each year attract the farm animal aristocracy of the continent.

Angus and Hereford exhibitors will share in a \$10,000 premium offer for each of these breeds; and \$8,160 will be offered for purebred Shorthorns and \$3,360 on Polled Shorthorns. A classification for purebred Polled Hereford cattle has been approved for which prizes of \$5,000 will be offered to exhibitors.

In the steer classes, prizes vary by breeds from \$75 to \$80 on blue ribbon winners, down to 25th prizes of \$25, \$20, and \$15. Depending on the breed, and the class from which it originates, the grand champion steer can bring its owner total cash winnings from \$580 to \$1,395.

Directors have approved admitting to the open show adult competition, the first four winners in each of the junior show classes. Heretofore, only two juniors from each class were admitted to the open show.

The breed associations and the exposition are contributing this year to increased cash premiums in the cattle carcass classes. Directors have also approved additional prize money for the sheep carcass division.

An important change in the International sheep show, voted by the directors, was the elimination of the carlot competition in which 50 head of lambs comprised a judging unit. A truckload class to consist of 25 head

each is substituted for the carlot unit.

A change in the hog division of the 1958 exposition will be the elimination of the three-barrow competition in the three weight classes of each breed. Instead, there will be one pen class consisting of three barrows of any weight.

## SALABLE LIVESTOCK AT 12 MARKETS IN MAY

CATTLE	
	May 1958
Chicago	172,413
Cincinnati	13,706
Denver	41,718
Fort Worth	37,055
Indianapolis	29,883
Kansas City	54,757
Oklahoma City	35,522
Omaha	147,835
St. Joseph	54,002
St. Louis NSY	55,941
Sioux City	108,510
S. St. Paul	90,534
Totals	844,876

CALVES	
	May 1958
Chicago	2,637
Cincinnati	3,817
Denver	1,110
Fort Worth	7,459
Indianapolis	2,724
Kansas City	2,778
Oklahoma City	2,576
Omaha	1,250
St. Joseph	1,757
St. Louis NSY	9,856
Sioux City	1,885
S. St. Paul	24,190
Totals	62,036

HOGS	
	May 1958
Chicago	170,426
Cincinnati	40,830
Denver	8,690
Fort Worth	10,041
Indianapolis	137,332
Kansas City	57,831
Oklahoma City	11,750
Omaha	144,102
St. Joseph	108,750
St. Louis NSY	220,564
Sioux City	118,427
S. St. Paul	164,183
Totals	1,188,035

SHEEP AND LAMBS	
	May 1958
Chicago	24,824
Cincinnati	2,254
Denver	26,104
Fort Worth	190,673
Indianapolis	9,236
Kansas City	48,740
Oklahoma City	16,301
Omaha	41,753
St. Joseph	24,983
St. Louis NSY	9,319
Sioux City	18,575
S. St. Paul	15,288
Totals	422,050

## See Fair Increase In Cattle Numbers By End Of The Year

Retention of calves and female stock this year, coupled with a sharp rise in imports, is expected to show in total cattle population at the end of the year, preliminary estimates by the American Meat Institute indicate. The year's build-up is expected to result in a cattle count of about 95,700,000 head by January 1, 1959, or about 1,700,000 head more than a year earlier.

Trends in previous cattle cycles were comparatively slow in developing, declines lasted longer, and the following upturns slower, whereas the shift this year was quick. It required several years for the last upturn to reach its peak in the record cattle count of 96,800,000 head in 1956. Now it is believed that by January 1, 1960 the cattle count will have passed that figure.

## Says Orderly Marketing Of Cattle More Important Now

Orderly marketing of fat cattle is essential to an even level in the price structure, and this is even more important during the summer months, a group of Adair county (Iowa) livestockmen were told during a recent meeting in Greenfield. Don Magdanz, executive secretary of the Corn Belt Livestock Feeders Association, addressing the group, added that heavy runs of fat cattle at any time during the next three months could bring about lower prices.

Cattle numbers can be expected to turn upward, Magdanz indicated, but with the population rising, there should always be an ample supply of meat in this country. The danger is, in fact, more that of an oversupply rather than a shortage.



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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 21, 1958, as reported to the National Provisioner:

### CHICAGO

Armour, 5,952 hogs; shippers, 10,030 hogs; and others, 16,892 hogs. Totals: 23,527 cattle, 372 calves, 32,874 hogs and 8,100 sheep.

### KANSAS CITY

Armour... 2,173 211 2,487 678  
Swift... 2,434 256 3,251 2,843  
Wilson... 886 ... 3,349 ...  
Butchers... 3,689 ... 2,178 1,586  
Others... 461 ... 1,943 3,407

Totals 9,698 467 13,188 8,514

### OMAHA

Armour... 5,577 5,008 2,224  
Cudahy... 3,531 5,121 828  
Swift... 4,166 4,889 2,536  
Wilson... 3,353 3,555 1,276  
Neb. Beef... 640 ...  
Am. Stores... 1,166 ...  
Cornhusker... 907 ...  
O'Neill... 908 ...  
E. & C... 882 ...  
Gr. Omaha... 786 ...  
Rothschild... 1,141 ...  
Roth... 954 ...  
Kingsan... 701 ...  
Midwest... 308 ...  
Omaha... 518 ...  
Union... 884 ...  
Others... 768 8,520 ...

Totals 27,198 27,043 6,864

### N. S. YARDS

Armour... 2,241 308 7,974 683  
Swift... 2,045 883 8,578 3,471  
Hunter... 905 ... 5,001 ...  
Hell... ... 1,789 ...  
Krey... ... 3,797 ...

Totals 5,281 1,191 27,139 4,104

### ST. JOSEPH

Swift... 3,134 109 9,805 4,384  
Armour... 2,900 42 7,571 1,829  
Belts... 98 ...  
Others... 3,651 ... 3,691 ...

Totals 10,566 151 21,367 6,213

\*Do not include 610 cattle, 58 calves, 1,644 hogs and 1,439 sheep direct to packers.

### SIoux CITY

Armour... 3,125 ... 5,141 1,271  
Swift... 3,584 ... 3,287 407  
S.O. Dr...  
Beef... 4,640 ...  
Pork...  
Raskin... 930 ...  
Butchers... 360 ...  
Others... 8,450 33 18,891 680

Totals 21,089 33 27,319 2,308

### WICHITA

Cudahy... 893 52 2,450 ...  
Dunn... 63 ... 497 ...  
Dodd... 73 ...  
Excel... 706 ...  
Armour... ... 452 ...  
Swift... ... 1,323 ...  
Others... 350 ... 65 1,767

Totals 2,082 52 2,952 3,542

### OKLAHOMA CITY

Armour... 927 31 333 435  
Wilson... 1,482 181 667 1,185  
Others... 2,512 146 1,273 ...

Totals\* 4,921 358 2,273 1,620

\*Do not include 605 cattle, 103 calves, 5,378 hogs and 1,602 sheep direct to packers.

### LOS ANGELES

Cudahy... ... 96 ...  
Swift... 380 2 ...  
Dunn... 882 ...  
Atlas... 513 ...  
Goldring... 464 ...  
United... 333 2 244 ...  
Gr. West... 290 ...  
Quality... 242 ...  
Century... 220 ...  
Harman... 174 ...  
Star... 173 ...  
O.K. Meat... 147 ...  
Others... 1,200 364 370 ...

Totals 5,018 308 710

### DENVER

Armour... 576 ... 778  
Swift... 1,281 36 2,330 1,880  
Cudahy... 993 22 3,656 ...  
Wilson... 825 ... 312  
Others... 12,018 26 989 762

Totals 15,693 84 6,975 3,732

### ST. PAUL

Armour... 5,220 1,611 9,194 1,074  
Barnum... 926 ...  
Rifkin... 631 23 ...  
Superior... 1,184 ...  
Swift... 4,930 948 15,127 1,033  
Others... 3,590 2,041 8,911 319

Totals 16,531 4,623 33,232 2,426

### FORT WORTH

Armour... 804 1,167 657 2,181  
Swift... 1,083 1,015 1,335 7,247  
City... 536 4 ...  
Rosenthal... 7 5 ...

Totals 2,432 2,191 1,992 9,428

### CINCINNATI

Gall... 407  
Schlacher... 182 135 ...  
Others... 3,302 897 8,161 1,144

Totals 3,484 1,032 8,161 1,551

### TOTAL PACKER PURCHASES

Week ended June 21, 1957  
Same week 1957  
Cattle... 147,520 156,030 146,231  
Hogs... 205,325 222,874 217,052  
Sheep... 53,402 51,997 61,353

## CORN BELT DIRECT TRADING

Des Moines, June 25—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

Barrows, gilts, U.S. No. 1-3:  
180/200 lbs. ... \$22.25@23.75  
200/220 lbs. ... 23.00@24.00  
220/240 lbs. ... 22.60@23.80  
240/270 lbs. ... 21.85@23.30  
270/300 lbs. ... 21.25@22.50  
Sows, U.S. No. 1-3:  
270/330 lbs. ... 20.75@21.90  
330/400 lbs. ... 19.50@21.15  
400/550 lbs. ... 17.10@19.75

Corn Belt hog receipts, as reported by the USDA:

This week Last week Last year  
June 19 ... 56,000 56,000 30,000  
June 20 ... 42,500 46,000 26,000  
June 21 ... 22,000 29,000 35,000  
June 22 ... 35,000 57,500 54,000  
June 23 ... 57,500 46,500 56,000  
June 24 ... 45,000 41,500 42,500

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, June 25 were as follows:

CATTLE: Cwt.  
Steers, gd. & ch. ... \$25.00@28.50  
Steers, std. & gd. ... 23.00@25.50  
Heifers, gd. & ch. ... 24.00@26.50  
Cows, util. & com'l. ... 18.00@20.50  
Cows, can. & cut. ... 14.00@19.00  
Bulls, util. & com'l. ... 21.50@24.50  
Bulls, cutter ... 18.00@21.00  
VEALERS:  
Good & choice ... 25.00@28.00  
Stand. & gd. ... 21.00@25.00  
Cull & util. ... 10.00@21.00  
HOGS, U.S. No. 1-3:  
140/160 lbs. ... 22.00@23.00  
160/180 lbs. ... 23.00@24.00  
180/200 lbs. ... 24.00@24.75  
200/220 lbs. ... 24.25@24.85  
220/240 lbs. ... 24.00@24.75  
240/270 lbs. ... 23.50@24.50  
270/300 lbs. ... 22.75@23.50  
Sows, U.S. No. 1-3:  
180/200 lbs. ... 21.50@22.50  
200/220 lbs. ... 20.75@22.00  
220/240 lbs. ... 19.50@20.75  
LAMBS:  
Choice & prime ... 24.50@25.50  
Good & choice ... 23.00@25.00

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended June 21, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	14,056	9,602	46,747	40,322
Baltimore, Philadelphia	9,790	1,329	21,546	9,561
Cin., Cleve., Detroit, Indpls.	18,264	7,425	94,213	19,390
Chicago Area	25,691	6,904	41,951	4,541
St. Paul-Wis. Areas <sup>2</sup>	26,243	14,596	70,591	10,137
St. Louis Area <sup>3</sup>	12,195	2,529	59,976	6,301
St. Louis City-So. Dak. Area <sup>4</sup>	20,689	...	52,578	18,728
Omaha Area <sup>5</sup>	31,647	...	60,047	12,810
Kansas City	12,377	1,595	25,090	4,610
Iowa-So. Minnesota <sup>6</sup>	29,731	8,481	214,903	22,671
Louisville, Evansville, Memphis	12,987	7,412	45,888	...
Georgia-Alabama <sup>7</sup>	5,543	4,358	18,378	...
St. Joseph, Wichita, Okla. City	17,545	2,665	37,067	6,137
Ft. Worth, Dallas, San Antonio	11,970	7,002	12,696	25,778
Denver, Ogden, Salt Lake City	17,032	884	12,107	11,882
Los Angeles, San Fran. Areas <sup>8</sup>	18,659	3,437	22,430	21,328
Portland, Seattle, Spokane	6,041	478	11,089	9,321
Grand totals	290,488	78,075	847,206	218,940
Totals same week 1957	302,967	97,689	812,397	223,290

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Neb., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Eastville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades for steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 14 compared with the same week in 1957 was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS All Weights		VEAL CALVES Good and Choice		HOGS* Grade B <sup>1</sup> Dressed		LAMBS Good Handyrweights	
	1958	1957	1958	1957	1958	1957	1958	1957
Toronto	\$23.82	\$20.00	\$32.30	\$23.50	\$33.00	\$31.50	\$...	\$23.80
Montreal	24.20	19.25	27.15	19.00	35.25	32.60	...	19.10
Winnipeg	22.95	18.64	26.70	20.50	30.66	32.08	...	20.10
Calgary	22.10	17.55	27.65	22.45	28.11	29.51	...	22.30
Edmonton	21.75	17.60	27.50	24.00	28.85	30.30	...	22.00
Lethbridge	22.00	17.50	26.00	21.00	28.50	29.40	...	19.90
Pr. Albert	20.80	17.20	25.60	22.75	28.60	30.15	...	21.70
Moose Jaw	21.30	17.00	23.10	22.50	28.75	30.25	...	19.80
Saskatoon	21.00	17.25	23.00	23.00	29.30	30.25	...	20.00
Regina	21.10	16.75	24.50	22.00	28.60	30.55	...	17.70
Vancouver	21.50	17.50	24.75	20.15	...	...	...	22.80

\*Canadian government quality premium not included. Spring lambs: Toronto, \$29.00; Montreal, \$28.35; Winnipeg, \$29.00.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during the week ended June 20:

	Cattle	Calves	Hog
Week ended June 20	1,520	551	8,775
Week previous (five days)	2,024	658	9,812
Corresponding week last year	2,673	763	8,341

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday June 25 were as follows:

CATTLE: Cwt.  
Steers, gd. & ch. ... \$25.00@28.50  
Steers, std. & gd. ... 23.00@25.50  
Heifers, gd. & ch. ... 25.00@28.00  
Cows, util. & com'l. ... 18.25@20.50  
Cows, can. & cut. ... 15.50@18.25  
Bulls, util. & com'l. ... 21.00@22.75  
VEALERS:  
Good & choice ... 24.00@28.00  
Calves, gd. & ch. ... 22.00@26.00  
HOGS, U.S. No. 1-3:  
180/200 lbs. ... 23.25@24.25  
200/220 lbs. ... 23.50@24.50  
220/240 lbs. ... 23.25@24.25  
240/270 lbs. ... 23.00@23.75  
Sows, U.S. No. 1-3:  
270/300 lbs. ... 20.75@21.50  
300/350 lbs. ... 19.50@20.75  
LAMBS:  
Good & prime ... 24.50@25.50  
Yearlings, gd. & ch. none quoted

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, June 25 were as follows:

CATTLE: Cwt.  
Steers, choice ... \$26.50@28.00  
Steers, good ... 24.00@26.00  
Heifers, ch. & pr. ... 26.00@28.50  
Heifers, good ... 23.50@25.50  
Cows, util. & com'l. ... 19.00@21.50  
Cows, can. & cut. ... 16.50@18.50  
Bulls, util. & com'l. ... 22.00@24.50  
Bulls, cutter ... 21.50@22.00  
HOGS, U.S. No. 1-3:  
180/200 lbs. ... 23.50@24.50  
200/220 lbs. ... 23.50@24.50  
220/240 lbs. ... 23.50@24.50  
240/270 lbs. ... 22.75@23.75  
Sows, U.S. No. 1-3:  
270/300 lbs. ... 21.00@22.00  
300/350 lbs. ... 20.00@21.25  
400/550 lbs. ... 18.00@19.75  
LAMBS:  
Good & choice ... 24.50@25.50  
Yearlings, gd. & ch. 21.00 only

## SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended June 21, 1958, compared:

CATTLE			
	Week ended	Prev. week	Cor. week
	June 21, 1958	June 21, 1957	1957
Chicago...	23,527	25,063	23,296
Kan. City...	10,165	11,226	9,706
Omaha...	25,093	30,570	28,710
N.S. Yards...	6,472	7,194	9,132
St. Joseph...	10,766	11,081	9,925
St. Paul...	13,745	14,320	17,823
Wichita...	2,752	3,076	3,655
New York & Jer. City...	14,086	16,250	13,083
Ola. City...	5,987	5,648	10,065
Cincinnati...	3,265	4,423	4,328
Denver...	16,449	13,541	10,776
St. Paul...	12,941	14,415	15,280
Milwaukee...	4,898	3,978	3,838
Totals...	149,646	180,735	159,547

HOGS			
	Week ended	Prev. week	Cor. week
	June 21, 1958	June 21, 1957	1957
Chicago...	22,844	24,249	25,990
Kan. City...	13,188	15,149	13,871
Omaha...	36,810	41,085	30,779
N.S. Yards...	27,139	30,683	33,858
St. Joseph...	19,320	20,494	18,879
St. Paul...	25,466	28,155	17,841
Wichita...	10,903	12,169	9,515
New York & Jer. City...	46,747	48,352	43,420
Ola. City...	7,631	7,021	20,166
Cincinnati...	8,300	10,247	7,919
Denver...	7,046	6,575	8,255
St. Paul...	24,321	25,575	23,775
Milwaukee...	3,950	4,105	4,026
Totals...	253,754	295,059	264,094

SHEEP			
	Week ended	Prev. week	Cor. week
	June 21, 1958	June 21, 1957	1957
Chicago...	3,100	2,039	2,780
Kan. City...	8,514	8,474	7,487
Omaha...	8,241	8,485	6,292
N.S. Yards...	4,104	2,788	4,531
St. Joseph...	6,410	5,585	7,871
St. Paul...	2,016	1,759	2,506
Wichita...	1,775	2,722	2,632
New York & Jer. City...	40,237	42,427	37,891
Ola. City...	3,222	3,694	6,151
Cincinnati...	6,410	3,822	9,098
Denver...	7,296	8,090	9,494
St. Paul...	2,107	2,543	1,302
Milwaukee...	567	569	429
Totals...	88,082	89,537	90,376

\*Cattle and calves.  
\*Federally inspected slaughter, including directs.  
\*Stockyards sales for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended June 14:

CATTLE			
	Week ended	Same week	
	June 14, 1957	1957	
Western Canada...	17,180	18,780	
Eastern Canada...	17,275	17,556	
Totals...	34,455	36,336	

HOGS			
	Week ended	Same week	
	June 14, 1957	1957	
Western Canada...	61,632	41,674	
Eastern Canada...	48,250	43,288	
Totals...	109,882	84,962	

SHEEP			
	Week ended	Same week	
	June 14, 1957	1957	
Western Canada...	2,590	2,510	
Eastern Canada...	3,226	3,273	
Totals...	5,816	5,783	

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st St. New York market for week ended June 21:

Cattle Calves Hogs* Sheep			
	100	13	
Salable	2,935	153	15,563 3,207
Directs	83	41	
Total (incl. directs)	3,143	268	17,637 2,987

\*Includes hogs at 31st Street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
June 19, 1958	1,500	100	7,500	500
June 20, 310	54	6,890	271	
June 21, 192	22	1,450	114	
June 23, 16,862	92	7,867	1,363	
June 24, 9,500	200	9,500	1,500	
June 25, 15,000	100	8,500	1,000	

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
June 19, 3,397	96	1,523	313	
June 20, 1,281	70	1,740	1,450	
June 21, 120	...	677	25	
June 23, 5,268	...	2,568	58	
June 24, 5,000	...	2,000	300	
June 25, 5,000	...	3,000	200	

JUNE RECEIPTS				
	1958	1957		
Cattle	191,266	174,718		
Calves	2,649	6,726		
Hogs	158,445	162,538		
Sheep	20,037	25,119		

JUNE SHIPMENTS				
	1958	1957		
Cattle	90,379	90,866		
Hogs	41,600	33,562		
Sheep	7,143	4,285		

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., June 25:

	Week ended	Week ended
	June 25, 1958	June 18, 1957
Packers' purch.	20,588	24,279
Shippers' purch.	11,239	9,419
Totals	31,827	33,698

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, June 20, with comparisons:

	Cattle	Hogs	Sheep
Week to date	252,000	349,000	137,000
Previous week	261,000	381,000	119,000
Same week	1957 266,000	350,000	136,000
Totals	1958 6,150,000	9,883,000	3,474,000
Totals	1957 6,740,000	10,391,000	3,791,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended June 20:

	Cattle	Calves	Hogs	Sheep
Los Ang.	5,560	650	965	560
N. P'tland	1,965	375	1,165	4,100
San Fran.	425	50	350	1,200

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, June 25 were as follows:

CATTLE:		Cwt.
Steers, gd. & ch.	\$26.00@27.00	
Steers, good	24.50@25.50	
Steers, utility	none quoted	
Heifers, good	24.50@26.00	
Cows, util. & com'l	17.00@19.50	
Cows, can. & cut.	15.00@17.00	
Bulls, util. & com'l	22.00@23.50	
VEALERS:		Cwt.
Choice & prime	29.00@30.00	
Good & choice	27.00@28.00	
Calves, gd. & ch.	23.00@26.00	
HOGS, U.S. No. 1-3:		
190/200 lbs.	24.50 only	
200/220 lbs.	24.50@25.00	
220/235 lbs.	24.50 only	
230/260 lbs.	24.00@24.25	
Sows, U.S. No. 1-3:		
300/400 lbs.	19.50@20.00	
400/600 lbs.	18.50@19.25	
LAMBS:		
Choice & prime	25.50@26.00	
Good & choice	22.50@25.00	
Utility	18.00@20.00	

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 24 were reported by the Agriculture Marketing Service, Livestock Division, as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$21.50-22.75	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	22.50-23.50	None qtd.	None qtd.	None qtd.	22.00-22.50
160-180 lbs.	23.25-24.25	\$22.00-23.50	None qtd.	None qtd.	22.25-23.50
180-200 lbs.	23.75-24.50	23.25-24.75	\$23.50-24.25	\$23.50-24.00	23.25-24.50
200-220 lbs.	23.75-24.50	23.75-24.75	23.75-24.25	23.50-24.25	23.50-24.50
220-240 lbs.	23.50-24.50	23.75-24.75	23.75-24.75	23.50-24.25	23.25-24.50
240-270 lbs.	22.75-24.00	23.50-24.00	23.00-24.00	22.75-24.00	22.25-24.50
270-300 lbs.	21.75-23.25	22.75-23.75	None qtd.	21.75-23.00	21.50-23.75
300-330 lbs.	21.50-22.25	22.00-23.00	None qtd.	21.25-22.00	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	22.75-23.50	None qtd.	None qtd.	None qtd.	22.25-22.50
SOWS:					
U.S. No. 1-3:					
180-270 lbs.	21.25 only	None qtd.	None qtd.	None qtd.	None qtd.
270-300 lbs.	21.25 only	21.50-22.00	21.25-21.75	21.00-21.50	21.75-22.00
300-330 lbs.	21.00-21.25	21.00-21.75	21.25-21.75	20.75-21.50	21.75-22.00
330-360 lbs.	20.75-21.25	20.50-21.25	20.75-21.50	20.25-21.25	21.50-22.00
360-400 lbs.	20.25-21.00	19.75-20.25	20.00-21.00	19.50-20.50	19.50-21.75
400-450 lbs.	19.75-20.50	19.50-20.00	19.75-20.25	19.00-19.75	19.25-20.25
450-550 lbs.	19.25-20.00	18.25-19.50	19.25-20.00	18.25-19.25	18.25-19.25
Boars & Stags,					
all wts.	16.00-17.50	15.50-17.00	16.00-17.50	15.00-17.00	None qtd.

## SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	29.00-31.50	None qtd.	28.75 only	None qtd.
1100-1300 lbs.	None qtd.	30.00-32.50	None qtd.	None qtd.	None qtd.
1300-1500 lbs.	None qtd.	30.50-32.50	None qtd.	None qtd.	None qtd.
Choice:					
700-900 lbs.	26.75-28.50	27.25-29.00	26.00-27.50	26.00-27.50	26.00-28.00
900-1100 lbs.	27.25-29.00	27.25-30.00	26.50-28.75	26.50-28.50	26.00-28.50
1100-1300 lbs.	27.25-29.00	27.25-30.00	26.50-28.75	26.50-28.75	26.00-28.50
1300-1500 lbs.	27.25-29.00	27.50-30.50	26.50-28.75	26.50-28.75	25.50-28.50
Good:					
700-900 lbs.	24.00-27.25	25.00-27.25	24.50-26.50	24.50-26.50	24.00-26.00
900-1100 lbs.	24.75-27.25	25.00-27.50	25.00-27.00	24.50-26.50	24.50-26.00
1100-1300 lbs.	25.00-27.25	25.00-27.50	25.00-27.00	24.50-26.50	24.50-26.00
Standard,					
all wts.	22.50-25.00	23.00-25.00	22.25-24.50	22.00-24.50	21.50-24.50
Utility,					
all wts.	18.00-23.00	21.50-23.00	20.00-22.50	20.00-22.00	20.00-21.50

## HEIFERS:

Prime:					
600- 800 lbs..	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs..	None qtd.	28.25-29.00	None qtd.	None qtd.	None qtd.
Choice:					
600- 800 lbs..	26.50-28.00	26.00-28.25	26.75-28.50	26.00-27.75	25.50-27.50
800-1000 lbs..	26.50-28.00	26.50-28.50	26.75-28.50	26.00-27.75	25.50-28.00
Good:					
500- 700 lbs..	24.00-26.50	None qtd.	23.75-27.00	24.00-26.00	24.00-25.50
700- 900 lbs..	24.00-26.50	24.50-26.50	24.25-27.00	24.00-26.00	24.00-25.50
Standard,					
all wts. ..	21.50-24.00	22.50-24.50	21.50-24.00	21.50-23.50	21.50-24.00
Utility,					
all wts. ..	18.00-22.00	20.00-22.50	20.00-21.50	20.00-21.50	19.50-21.50
COWS:					
Commercial,					
all wts. ..	20.50-21.50	20.50-21.75	20.75-22.00	20.00-21.50	20.00-21.50
Utility,					
all wts. ..	18.50-20.50	19.00-21.00	18.75-20.75	17.00-20.00	18.50-20.00
Can. & cut.,					
all wts. ..	14.00-19.00	15.50-20.00	16.00-19.00	15.75-17.50	16.50-18.50

# CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. \*Position Wanted: specifications: set solid, minimum 20 words, \$3.50; additional words, 20c each.

each. Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER

## POSITION WANTED

**BEEF OPERATION CONSULTANT**  
**ARE YOU SATISFIED:** With your beef operation? I can set up your operation (new or old) on a profitable basis. Experienced in all phases of a beef slaughtering and processing operation including buying, sales, boning. Hotel and restaurant supply. Labor relations, piece work, etc. Contact on fee basis. Normal stay in new operation is 3 to 4 months. Will go anywhere. Available soon. Can acquaint you with and sell your products to new accounts. 22 years' experience. W-239, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WOULD LIKE TO START BACK:** In the packinghouse business. Have been out 2 years. Would consider any location or type of work to get back. W-256, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FULLY ACQUAINTED:** With metropolitan New York wholesalers and chain store operators. Selling and sales directing. Provision and poultry sales record outstanding. Available immediately. W-257, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**RENDERING PLANT:** Manager or Superintendent. 25 years' experience in all phases of rendering and animal feeds. Will relocate anywhere if sound future. References. W-259, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOREMAN**  
**NOW IN CHARGE:** Of kill, cut, shipping, packing and beef sales. Can give references. Most of my 23 years' experience in actual working experience. W-240, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN:** Experienced in sales, purchasing, trading. Also boneless beef, veal, pork, cuts and carcasses, production, sales, operations. Speak fluent Spanish. College education. Will travel. W-260, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** Many years' experience in all operations. Capable, efficient. Available immediately. W-258, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERINTENDENT:** Experienced—both large and small houses. Resume of background and references furnished. Will relocate. W-261, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CATTLE BUYER:** Who wants to work on Chicago market. W-241, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

**PLANT MAINTENANCE SUPERINTENDENT**  
One of the nation's most modern and progressive independent packing plants has opening for a man capable of assuming complete responsibility for maintenance of plant and equipment. Send resume of experience, education and qualifications to

**NEUHOFF BROS. PACKERS**  
2821 Alamo Street  
Dallas, Texas

**SALESMAN WITH CAR:** To cover established territory in northeastern U.S. Must have experience selling seasonings, cures, binders and specialty items. Our company is well established in this business. Salary, expense and car allowance. Write Box W-207, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**CATTLE BUYER**  
**EXPERIENCED IN BUYING:** Slaughter cattle for meat packer in southeastern states. Send complete employment background and references. W-198, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PLANT SUPERINTENDENT**  
**QUALIFIED:** To handle large beef, pork and manufacturing operation in the midwest. Give age, experience and qualifications in first letter. W-252, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**DISTRICT SALES MANAGER**  
Growing full line independent packer needs man capable of opening new territory. Knowledge of Houston, Texas market would be helpful. Must be able to sell, hire and supervise. W-254, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXPERIENCED BEEF MAN:** To manage carcass beef department, sell chains and purveyors for Chicago packer. Knowledge of fabricating. State experience, age, salary required. W-264, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

**COMPTROLLER—ACCOUNTANT**  
**TO TAKE CHARGE:** Of entire office of a fast growing federally inspected portion control processing company in mid Atlantic state. A position with a future for the right man. Send complete resume of experience, education and salary expected. Age is no barrier. All replies held strictly confidential. W-262, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** All-round capable man who knows how to get results and is not afraid of hard work. Requirements—must be a sausage maker, have a high school education or better, must be able to handle personnel, know costs, take on responsibilities. An excellent opportunity for quick advancement and a good position in a medium sized plant located in Detroit, Michigan. Give full particulars. W-263, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING FOREMAN:** Experienced sausage maker, capable of handling the entire operation. In the sausage kitchen. Location in Cincinnati, Ohio. Send employment record with references, age and salary expected. W-260, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER**  
**EXPERIENCED:** Sales manager wanted to take full responsibility of established branch house operation for progressive midwest packer. Give full details of experience. W-251, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## MISCELLANEOUS

**ATTENTION HOG CUTTERS:** Present volume allows me to grade and sell 5 loads of MEAT TYPE hog carcasses per week. First come, first served. W-265, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## FOR WIDE AND EXTRA WIDE SHEEP CASINGS

WRITE OR PHONE COLLECT  
CENTRAL 6-1236

**S. OPPENHEIMER & COMPANY, INC.**

55 East Washington Street  
Chicago 2, Illinois

**FLORIDA OPPORTUNITY** for small jobbing business. Outgrown our present quarters. Can present an opportunity of entering the meat business (fresh or pickled meats) in the greater Miami area at a minimum investment. Additional space available if a retail market is desired in conjunction with wholesale business. For details write BOX 417, ALLAPATTAH STATION, MIAMI, FLORIDA.

## FOR MEDIUM AND NARROW SHEEP CASINGS

WRITE OR PHONE COLLECT  
CENTRAL 6-1236

**S. OPPENHEIMER & COMPANY, INC.**

55 East Washington Street  
Chicago 2, Illinois

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

## MISCELLANEOUS

### AUCTION

### MODERN PACKING PLANT

### DODGE CITY, KANSAS

Sat., July 12, 1958 — 2:00 P. M.

The plant is cement block construction, has air cooled Freon refrigeration system in A-1 condition. Plant is modern, conveniently arranged, easily operated with minimum of labor.

Located outside city limits in uncongested area on heavily traveled US 50 Highway. Convenient to one of the world's largest cattle auctions and in area of heavy cattle feeding. Adjacent to Santa Fe Railroad.

Plant sells complete with all equipment, is operating now and records show excellent profit with large tonnage. Retail meat sales trade is excellent. There is sufficient land for expansion of plant if desired.

Completely modernized 5 room home included in the package deal. There is valuable frontage on highway that may be developed or leased to nationally known company if desired. Free Packing Co., Dodge City, Kansas, Owners.

Write, wire, call Tom Sullivan, Hu 3-0871, Dodge City, Kansas. Sale conducted by Sullivan-Hoge, Auctioneers & Realtors, Chalmers and Dodge City, Kansas.

### YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor Lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem  
**KIWI CODERS CORPORATION**  
4027 N. Kedzie Ave. Chicago 18, Ill.

## EQUIPMENT WANTED

**WANTED:** For lard and shortening manufacturing. Cooker, Filter Press, Votator, Blending Tanks with Agitators, etc. Must be in excellent condition. Also interested in other equipment. Reply within 5 days. EW-270, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** 18' refrigerated meat body or small refrigerated trailer. BOB EVANS FARMS, 3450 South High Street, Columbus 7, Ohio. Phone RE 3-6545.

**RENDERING COOKER WANTED:** 5 x 9 or 5 x 12. Please give all pertinent information. EW-268, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT FOR SALE

1—Heavy Duty Product Cooler model PL-7200 (Bush Ammo.)  
4—LT180 Water Defrost Unit Coolers (Bush F-12)  
2—LT120 Water Defrost Unit Coolers (Bush F-12)  
1—10 HP York Ammonia Condensing unit.  
**STANDARD BEEF CO. INC.**  
151 Cedar Ave. Scranton 5, Pa.

**CRYVAC** (Dutch Boy) shrink tunnel, all stainless steel, fully automatic, in excellent condition. Reasonable. Falaraki Sausage Co., 408 Eastern Ave. N. E. Grand Rapids, Mich.

**FOR SALE:** Hoy Boli Ham press with stand. \$70.00 200# Randall Stuffer complete with valves. In A-1 condition. Make offer. Kress Packing Co. Inc., P. O. Box 204, Waterloo, Wisconsin. Telephone 330.



# CLASSIFIED ADVERTISERS

## EQUIPMENT FOR SALE

**BUFFALO STUFFER**, 100 lb., reconstructed, complete with air compressor, \$795.  
**BUFFALO SILENT CUTTER**, Model 438, with 25 h.p. motor, 2 sets of knives, \$585.  
**GLOBE MIXER**, Model 700, with 10 h.p. motor, capacity 700 lb., \$450.  
**U.S. SLICING MACHINE**, #3, serial No. HD3-434, with stainless steel conveyor, new, latest model, \$2500.  
**BUFFALO SILENT CUTTER**, Model 328, 2 sets knives, no motor, \$350.  
**ALBRIGHT & NELL INEDIBLE CRACKLING PRESS**, 150-ton, excellent condition, \$1850.  
**BEST & DONOVAN**, Model 84 PRIMAL CUT SAW, 1/2 h.p. motor, blade 10" diameter, cuts 3/4" depth, 110/220 V. \$325.  
 Bids invited on all items. Financing available with 25% down payment, balance 12 mo., regular interest.

**VOELKER & COMPANY**  
 Meat Packer Equipment  
 Terminal Warehouse Building  
 Little Rock, Arkansas  
 Phone: Collect Franklin 5-1301

**FOR SALE:** Seydelmann German Super Cutter, 3000 capacity, Two (2) speeds, like new. Will increase your yield and pay for itself. Poppe Packing Co., 2100 Carpenter Ave., Detroit 12, Michigan.

**COLLOID MILL:** PUG Vikosator, Model JV 9, 22 HP., 2000 lb. per hour capacity, like new. \$2200.00. Vlna Provisions Corp., 119 1st Avenue, New York 3, N.Y. Phone ALgonquin 4-9109.

## ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed  
 We Lease Expellers  
**PITCOCK & ASSOCIATES**, Glen Riddle, Penna.

## PLANTS FOR SALE

**SALE OR LEASE**  
 Most modern beef slaughterhouse, located in the heart of wholesale meat district, Detroit, Michigan. Fully equipped. Capacity 1200 cattle weekly. Federal inspection obtainable.

**DIVISION PACKING CO.**  
 1685 Division St., Detroit 7, Michigan

**MODERNLY EQUIPPED:** 50' x 85' meat plant for restaurant supply, branch house, portion control, retail, etc. Tracked cooler 25' x 50'. Freezer 50,000 lb. capacity. Retail store 25' x 65'.

**GIANT MEAT SUPPLY**  
 12628 W. Dixie Hwy. North Miami, Florida

**TO SETTLE ESTATE:** Two dry rendering plants. Located in Gentry county, Missouri and Rio Grande county, Colorado. Excellent volume potential, good equipment. Terms to qualified buyers. Contact Richard C. LaForge, 523 Santa Cruz Road, Arcadia, California.

## COMPLETE PACKING PLANT

In expanding retail and military trade area. Continuous operation for over 50 years. Priced to sell. **THE SALTIS PACKING CO.**, P. O. Box 2, Chicago Springs, Colorado.

**WHOLESALE MEAT:** Full line house with railroad siding. Metropolitan New York area. Excellent opportunity for two partners. FS-268. **THE NATIONAL PROVISIONER**, 527 Madison Ave., New York 22, N. Y.

## PLANTS FOR RENT

### FOR RENT

**IN HEART OF FULTON MARKET (Chicago)**  
 Will build cooler on ground floor to suit your needs. Also storage space—3800 sq. ft.—with or without refrigeration. Also freezer space. For details call or write: John E. Morreale, 542 Fulton St., Chicago 7, Ill. Phone HAYmarket 1-3864.

**SAUSAGE FACTORY FOR RENT (in Chicago)**  
 Formerly Chicago Butcher Packing Co. Still a going business. COMPLETE EQUIPMENT. For all details call or write.  
**JOHN R. MORREALE**, HAYmarket 1-3864 (Chgo.)

**FOR RENT:** Meat processing plant, 5500 sq. ft. Operating as meat plant for 15 years. Available equipped or unequipped. Railroad siding. Carlstadt Consumers' Ice Co., 517 Highway 17, Carlstadt, N. J.

## PLANT WANTED

**WANTED TO LEASE OR RENT:** Former plant supervisor desires lease or rent small to medium size plant, fully equipped for/ or adaptable to sausage, boiled hams or sliced bacon operations. Will also consider managerial position with option to buy into business. Principals only. Give all details, size, location, equipment, volume, etc. Preferably in New York state area, but would relocate. **FW-265, THE NATIONAL PROVISIONER**, 527 Madison Ave., New York 22, N.Y.

# BARLIANT'S WEEKLY SPECIALS

## Now in Progress LIQUIDATION SALE!

### Federally Inspected

## DETROIT PACKING COMPANY

1120 Springwells Ave. - Detroit, Michigan

Barliant & Company are currently liquidating the B.A.I. approved machinery and equipment from the Detroit Packing Co. Note the low prices on the remaining items—all priced for quick removal with substantial savings to you. A representative is on the premises if you wish to inspect this equipment, or call Barliant & Company, Chicago, for further information:

### Kill Floor & Cutting

137—HOG VISCERA INSPECTION TABLE: 42' long, w/tray sterilizer, 68 galv. trays 2 1/2" x 29" x 36", worm gear drive \$2,500.00

332—PORK CUTTING-BELLY ROLLER CONVEYOR TABLE: 34' L x 7' W. OA. 35" high, w/36" x 4" stainless steel slats. Belly Roller 24" dia. x 24" long single roll. D. O. James gear reducer, 7 HP. water-proof-explosion proof mtr., w/10 stainless steel knife sterilizing boxes, 5 each side & 24" wide cutting board \$2,500.00

262—HOG GUT SEPARATING TABLE: Boss 38" x 4' x 30" x 58" high, stainless steel top, 26" x 4' x 4" stainless steel flat draining trough, side workers platform, like new \$475.00

319—PORK-CUT SKINNER: Townsend #27, ser. #839, 1 HP. V-belt drive \$500.00

527—HOG INCLINED CONVEYOR: 12' long, side finger, 1 HP., D. O. James 140:1 drive \$475.00

579—HAM MARKER SAW: Best & Donovan, 6" blade, 3 ph. 220 volt \$145.00

327—BAND SAW: Jones-Superior, right hand, 30" wheel, 47" x 42" stainless steel top stationary table, 5 HP. enclosed mtr. \$425.00

511—BAND SAW: Biro mdl. 33, left hand model, stainless steel top table \$275.00

271—CASING STRIPPER: Anco #550, 6" dia. x 32" bullet type rollers, 1/2 HP. mtr. reduction drive \$250.00

173—HOG TROLLEY INCLINE CONVEYOR: 15' long, 1 HP. mtr., reduction drive \$250.00

246—HEAD WORK-UP TABLE: stainless steel top, 6' wide x 22' long x 3" deep, w/drain, stainless steel knife sterilizing box \$300.00

497—BONING TABLE: stainless steel, 36" x 16' long, 14" back & sides, 18" W. cutting board \$150.00

510—BONING TABLE: 12' long x 3' 6" wide, w/24" stainless steel top, 9" stainless steel back, 18" cutting board \$125.00

326—TRIMMING TABLE: stainless steel top, 5' 6" x 4' x 39" high, w/rack for 18" board \$125.00

174—CHAIN HOIST: electric, 1000#, with 1 HP. Master Gearhead mtr. \$125.00

225—FANCY MEAT OFFAL TRAYS: (68) stainless steel, 30" x 54" x 2" deep \$18.50

735—SHACKLES: (174) For hogs & calves, ea. \$2.00

739—CALF TROLLEY: (1117) ea. \$3.35

740—HOG TROLLEY: (1037) misc. short ea. \$5.50

### Refrigeration & Boiler

641—AMMONIA COMPRESSOR: Vilter, 1 1/2" x 10 1/2" steam generated, 150 HP. \$4,000.00

643—AMMONIA COMPRESSOR: Vilter, 10 1/2" x 10 1/2" 125 HP. mtr., factory reconditioned, used only 14 hrs. since, w/switch, starter, new rings \$3,600.00

642—AMMONIA COMPRESSOR: Vilter, 8 1/2" x 8 1/2" 75 HP., factory reconditioned, used only 14 hrs. since, new rings, new valve assembly \$2,350.00

639—AMMONIA BOOSTER COMPRESSOR: Vilter, 7" x 5 1/2", 20 HP. V-belt dr. w/switch & starter \$1,400.00

440—PAK-ICER: Vilter, 5 ton cap., 3 HP. w/surge drum, back pressure valve & control, stainless steel lined bin, OA. 12" x 68" x 63" deep, inside ice leveler \$1,950.00

100—AIR CONDITIONING UNIT: 10 HP. mtr., 34" Garden City Blower Fan, for heating & cooling, Bids \$23,400.00

623—AMMONIA BLOWER: Vilter, 8 ton cap., 4-coil dry air refrigeration unit w/surge drum, liquid float, back pressure valve, 7 1/2 HP. \$750.00

## Sausage & Bacon

439—SILENT CUTTER: Buffalo #70-B, 40 HP. V-belt drive, self-unloading, 3-sets extra knives \$1,450.00

441—MIXER: Buffalo #5, w/hydraulic pump for tilting, 1 HP. motor \$975.00

457—AIR CONDITIONED SMOKEHOUSE: (7) similar to Julian, 2 double doors per opening, each set steel plates 49 1/2" x 7' 8", 84 1/2" to top of rail, complete w/gas heaters, fans, recirculating ducts, elect. solenoids, dial recorders, switches & controls, all in A-1 condition—almost new Bids requested

374—CURING MACHINE: Griffith "Penetrator" stainless steel \$500.00

467—BAKE OVEN: Globe #9480, gas fired real type, 120 loaf cap., 1/2 HP. mtr. \$850.00

522—PACKING CONVEYOR TABLE: OA 20' x 3' 6" x 28" high, w/8" canvas belt in center, 1/2 HP., reducer, V-belt drive \$225.00

520—CLIP APPLIERS & CRIMPERS: (2) Cry-O-Vac mdl. VC-C, on stainless steel top ea. \$750.00

375—BACON SLICER: U.S. 150C, w/stacker \$250.00

552—CONVEYOR SEALER: Great Lakes mdl. C517, factory reconditioned, like new \$265.00

474—LOAF STUFFER: DeAl CB, stainless steel, air operated \$175.00

516—WIENER TABLES: (2) "D" shaped, 6' x 4', all stainless steel ea. \$125.00

589—PERCENTAGE SCALE: Prague, Griffith mdl. #DSC, stainless pans \$225.00

590—PERCENTAGE SCALE: Griffiths mdl. S \$225.00

582—PICKLE PUMP: Griffiths Big Boy, w/stainless steel tank \$225.00

621—SMOKEMAKERS: (2) Lipton #8 & #10, with 1 HP. motors ea. \$250.00

404—HAM & BACON TREES: 3, 4, or 6—stations, dbl. trolleys, open & closed ends ea. \$7.50

284—HAM MOLDS: (144) Adelman #2-0, stainless steel, w/covers, 12" x 5 1/2" x 4" ea. \$9.50

285—LOAF MOLDS: (140) Globe Hoy #665, stainless steel, w/covers, 10" x 4 1/2" x 4 1/2" ea. \$4.50

## Miscellaneous

833—BOOKKEEPING & SALES ANALYZER MACHINE: National, elec., ser. #4761802, adj. portable stand, like new, little used \$175.00

832—BILLING & TABULATING MACHINE: National, elec., ser. #2-35746-A, size 22910, w/stand \$1,350.00

812—ELECTRIC CALCULATOR: Friden, ser. #ST10-174571, 10-digits \$425.00

829—MIMEOGRAPH: A. B. Dick mdl. 435, elec., w/counter device, stand & Mimeoscope \$325.00

801—COMPTOMETERS: (5) Felt & Tarrant, hand operated, 8-digits ea. \$75.00

488—OAKITE VAPOR SPRAY UNIT: heavy duty, 3/4 HP. oil, water tanks, gauges, hose, spray nozzles & safety valve \$660.00

278—WEB RENDERING LARD TANKS: (3) Hamler Corp., 6' dia. x 15' x 3' 6" cone bottom, vertical, A.S.M.E., 1/2" riveted steel shell, 10" gate valve ea. \$750.00

342—AGITATOR KETTLE: Alum., 2/3 steam jacketed, 45" dia. x 30" deep, 2" bottom drain, 1 HP. gearhead motor agitator \$325.00

680—LIVESTOCK SCALE: Howe, ser. #1110748, 60,000 lbs., 11' x 25" platform \$450.00

676—LIVESTOCK SCALE: Howe, w/Detectogram attachment, 10,000 lbs., 7' x 14 platform \$350.00

487—FLOOR SCALES: (3) Howe Weightograph, 200 & 100 lb. tare beams, 4' x 5' platform ea. \$325.00

402—TRACK SCALES: (3) Howe Weightograph mdl. 1700, 1200 lb. cap., w/dbl. tare beam, 200# on tare beams, 4' overhead beam ea. \$250.00

424—BENCH SCALE: Howe Weightograph mdl. 1902, w/ single tare beam & galv. pan \$250.00

334—BENCH SCALES: (5) Howe Weightograph #50 chart, with pans ea. \$195.00

505—PORTABLE PLATFORM SCALE: Toledo mdl. #31-1821FD, ser. #4322, high column, 800 lbs. cap., 500 lbs. dial, 1/2 lb. grad., 300 lbs. dbl. tare beams \$300.00

305—ROTARY LARD PUMP: Worthington, with 5 HP. synchronous gear mtr. \$375.00

390—BOTTOM STITCHER: Bostitch mdl. 148, ser. #22969W, 1/3 HP. mtr. \$150.00

Plus many other Platforms, Tanks, Overhead Tracking, Hangers, Switches, Tables, Office Furniture & Equipment, Garage & Machine Shop Machinery, Miscellaneous Supplies.

844—AIR CONDITIONER: Westinghouse, Freon, 1/2 HP. fan, 1 HP. compressor \$100.00

919—OLEO SEEDING TRUCKS: (4) similar Globe #7144, trailer type, galv. 63" x 32" x 18" RTRB Aero-Seal wheels ea. \$75.00

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